



**FEATURED COCKTAILS**

**Bottomless Mimosa ... 12**  
*fresh orange juice and  
 Francois Montand Brut Champagne*

**Bottomless Bloody Mary ... 12**  
*New Orleans's Style with Tito's Vodka,  
 Zing Zang and Pickled Vegetable garnish*

**3 Course, Price Fix Menu ... \$42 per person** (no substitutions, tax & gratuity additional)

**APPETIZER (CHOICE)**

**Avocado Burrata Toast**  
*avocado - cilantro - lime smear, burrata-ricotta cheese,  
 heirloom tomatoes, pickled red onions, grilled sourdough*

**Nashville Oysters**  
*buttermilk marinated, flour dusted & quick fried oysters,  
 Nashville sauce, baby arugula, scallions*

**Smoked Salmon Bruschetta**  
*house smoked Faroe Island salmon, lemon aioli,  
 micro salad with shallot - dill vinaigrette, crispy capers*

**Classic Wedge Salad**  
*grape tomatoes, vanilla pickled red onions,  
 Nueske's bacon, blue cheese crumbles and dressing*

**Tuna & Avocado Tartare**  
*ahi tuna, avocado, mango, ponzu marinade,  
 soy caramel, ginger aioli, crispy wontons*

**Caesar Salad**  
*whole leaf romaine, asiago croutons,  
 parmesan tuile, shredded reggiano*

**Truffled Deviled Eggs**  
*(4) black truffled egg yolks, tomato-mustard seed jam*

**Tomato Basil Bisque**  
*basil oil drizzle*

**MAIN COURSE (CHOICE)**

**Crab Cake Benedict**  
*2 poached eggs, jumbo lump crab cakes,  
 Nueske's bacon, toasted baguette, Cajun hollandaise,  
 side of asparagus spears and fresh fruit*

**Poached Pear & Goat Cheese Salad**  
*Purple Haze® goat cheese, candied pecans, raisins,  
 caramelized onion, Urban Farms lettuce, apple cider vin  
 add: sautéed shrimp, seared salmon or grilled chicken*

**Steak & Eggs**  
*mesquite grilled hanger steak, 2 over easy eggs,  
 paprika dusted papas bravas,  
 sautéed green kale, datil pepper emulsion*

**Burrata Caprese Salad**  
*mixed heirloom & baby heirloom tomatoes, burrata cheese,  
 fresh basil, extra virgin olive oil, sea salt, aged balsamic  
 add: sautéed shrimp, seared salmon or grilled chicken*

**Chicken & Waffles**  
*buttermilk fried chicken tenders, Belgium waffle,  
 black peppered Nueske's bacon,  
 Crystal® sauce compound butter, pecan syrup*

**Local Flounder**  
*warm orzo with sweet corn, sun dried tomato,  
 edamame & vidalia, sautéed green kale,  
 bell pepper-saffron jam, basil pesto*

**Duck Confit Hash**  
*house made duck confit, 2 poached eggs,  
 roasted fingerling potatoes, sautéed peppers & onions,  
 house made chorizo, spicy hollandaise, duck demi*

**Faroe Island Salmon**  
*goat cheese parsley whipped potatoes,  
 asparagus, shitake mushrooms, cippolini,  
 yellow tomato coulis, herbed pistachio panko crust*

**California Brunch BLT**  
*fried egg on fresh avocado, Nueske's bacon, bibb lettuce,  
 roma tomato, warm croissant, Crystal Sauce aioli  
 side of: tomato bisque, caesar, frites or sweet potato fries*

**Argentinian Red Shrimp Linguini**  
*grape tomato, baby spinach, artichoke hearts, roasted  
 crimini, parsley - white wine - garlic butter sauce,  
 fresh pasta, aged pecorino, grilled baguette*

**Steak Burger**  
*house ground steak, aged cheddar, Nueske's bacon,  
 fried egg, caramelized onion, garlic aioli, brioche bun  
 side of: tomato bisque, caesar, frites or sweet potato fries*

**Grilled Lamb Chops**  
*mesquite grilled New Zealand 1/2 rack,  
 parmesan gnocchi, sautéed baby spinach,  
 roasted roma tomatoes, red wine reduction*

**DESSERT (CHOICE)**

**Midnight Velvet Mousse Cake**  
*ganache cake crust, dark chocolate mousse,  
 chocolate shavings, raspberry coulis, fresh berries*

**Key Lime Cheese Cake**  
*Meyer lemon - vanilla meringue,  
 white chocolate & coconut drizzle*

**Vanilla Crème Brulee**  
*Madagascar vanilla bean, fresh berries*

**Ice Cream or Sorbet**  
*vanilla or cinnamon ice cream or raspberry sorbet*

**CHILDREN'S MENU**

**Chicken Tenders (grilled or fried) or Cheeseburger Sliders, served with frites or fruit ... 12**