



Easter Brunch and Dinner

FEATURED COCKTAILS

Bottomless Mimosa ... 12
fresh orange juice and
Jean Louis Brut Champagne

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

3 Course, Price Fix Menu ... \$36 per person (no substitutions, tax & gratuity additional)

APPETIZER (CHOICE)

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

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

Burrata Caprese
fresh burrata, heirloom tomatoes, basil vinaigrette,
arugula, toasted ciabatta, sea salt, aged balsamic

Lobster Bisque
shrimp & crab garnish, sherry drizzle

Oysters Rockefeller
(4) west coast oysters with Neuske's bacon,
wilted spinach, Pernod béchamel, melted parmesan

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

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

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

MAIN COURSE (CHOICE)

Crab Cake Benedict
jumbo lump crab cakes, Neuske's bacon,
toasted baguette, Cajun hollandaise,
side of asparagus spears and fresh fruit

Southwest Vegetable Quiche
gruyere, organic eggs, sweet corn, tomatoes, red onion,
poblano & cilantro, avocado cream, chipotle drizzle
included choice of: Shrimp, Salmon or Chicken

Short Rib Hash
slow braised & pulled beef, 2 poached eggs,
roasted fingerling potatoes, sautéed peppers & onions,
grilled andouille, spicy hollandaise, beef jus demi

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

Maine Lobster Roll
Maine lobster chunks, diced celery, citrus-dill aioli,
romaine & roma, top cut brioche bun
side of: lobster bisque, caesar, frites or sweet potato fries

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

Roasted Beet & Purple Haze
red & gold beets, Purple Haze® goat cheese, candied
pistachios, orange supremes, bibb, lemon-thyme vin
included choice of: Shrimp, Salmon or Chicken

Greek Salad on Organic Greens
feta, tomato, cucumber, pickled red onion, Castelvetro
olives, banana peppers, pine nuts, sundried tomato vin
included choice of: Shrimp, Salmon or Chicken

Pan Seared Local Flounder
sweet corn, edamame & tomato succotash,
sautéed spinach, zucchini wrapped corn custard,
yellow tomato coulis, citrus herb beurre blanc

Scallops & Ravioli
seared U10 diver scallops, porcini ravioli,
sautéed Tuscan kale, crispy prosciutto,
red pepper gravy, white truffle oil

Steak & Frites
chimichurri marinated, coriander-pink peppercorn
crusted grilled flat iron steak, chipotle butter, sautéed
kale, aleppo pepper dusted steak fries, cilantro lime aioli

Grilled Lamb Chops
mint and herb crusted & grilled New Zealand lamb,
parsley & quinoa tabouli, red pepper hummus,
feta - cucumber vinaigrette, aged balsamic

DESSERT (CHOICE)

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

Vanilla Crème Brulee
Madagascar vanilla bean, fresh berries

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

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

CHILDREN'S MENU

Chicken Tenders (grilled or fried) or Cheeseburger Slider, served with frites & ketchup ... \$12