



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)

Crab Claws
*sautéed in butter, garlic, parsley, shallot & red chili flake,
 lemon and scallion finish, warm artisan bread*

Asian Chicken Wings
*dry rubbed, baked & quick fried wings, pickled Asian
 vegetables, zesty teriyaki - gojuchang glaze, scallion*

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*

Steak Tartare
beftenderloin, sous vide egg yolk, caper, shallot,
 lemon emulsion, parmesan, garlic toast*

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

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

Red Pepper Bisque
cilantro - lime crema

MAIN COURSE (CHOICE)

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

Mediterranean Garden Salad
*cucumber, feta, pine nuts, gigante beans, banana peppers,
 red onion, organic greens, broken sundried tomato vin
 add: sautéed shrimp, seared salmon or grilled chicken*

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

Vegetable Plate
*Chef's selection of sautéed vegetables, wilted baby spinach,
 tomato - mustard seed jam, aged balsamic
 add: sautéed shrimp, seared salmon or grilled chicken*

Chicken & Waffles
*buttermilk fried chicken tenders, Belgium waffle,
 Nueske's bacon,
 maple butter, local spicy honey*

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

Beef Short Rib Hash
*2 poached eggs, roasted red bliss potatoes,
 sautéed peppers & onions, house made chorizo,
 spicy hollandaise, demi*

Faroe Island Salmon
*sautéed of grape tomato, artichoke hearts and
 gigante beans, baby spinach, sweet drop peppers,
 shaved radish garnish*

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

Shrimp Alfredo
*Argentinian royal red shrimp, artichokes, tomatoes,
 crimini mushrooms, baby spinach, fresh orecchiette pasta,
 light parmesan cream sauce, aged pecorino*

Steak Burger
*house ground steak, aged cheddar, Nueske's bacon,
 fried egg, caramelized onion, garlic aioli, brioche bun
 side of: 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 blackberries*

Strawberry Cake
*3 layers, strawberry butter cream icing,
 fresh strawberries*

Limoncello Cheesecake
fresh raspberries

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

CHILDREN'S MENU

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