



#### FEATURED COCKTAILS

**Mimosas ... 6**  
*fresh orange juice and  
Francois Montand Brut Champagne*

**Bloody Mary ... 8**  
*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 )

**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*

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

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

**Baked Oysters**  
*lemon - garlic - parsley compound butter,  
melted parmesan*

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

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

**Cauliflower & Parmesan Soup**  
*curry oil drizzle & fresh parsley*

#### 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*

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

**Shrimp & Andouille Hash**  
*2 poached eggs, Royal Red shrimp, grilled andouille,  
roasted fingerling potatoes, sautéed peppers & onions,  
spicy hollandaise, etouffee sauce*

**Chicken & Waffles**  
*crispy chicken quarter, Belgium waffle,  
Hot Honey® drizzle, Nueske's bacon,  
maple syrup, whipped butter,*

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

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

**Royal Red Shrimp "Roll" on Salad**  
*citrus poached shrimp with celery & lemon dill aioli  
on bibb lettuce with toasted macadamia,  
vanilla pickled onion, citrus poppy vinaigrette*

**Poached Pear Salad**  
*red wine poached pear, goat cheese, candied pecans, dried  
blueberries, pickled onion, artisan greens, champagne vin  
add: Red Shrimp, Faroe Island Salmon or Grilled Chicken*

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

**Faroe Island Salmon**  
*sautéed zucchini, red bell pepper, artichoke & tricolor  
Israeli couscous with parsley butter, Romanesco broccoli,  
baby spinach, crushed pistachios*

**Argentinian Red Shrimp & Ravioli**  
*soleggiati tomatoes, starburst squash,  
4 cheese ravioli, saffron - mornay sauce,  
prosciutto crisp, tarragon oil drizzle*

**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*

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

**Pineapple Coconut Lemon Cake**  
*3 layer lemon cake with pineapple-coconut custard,  
toasted coconut topping*

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

#### CHILDREN'S MENU

**Chicken Tenders, Cheeseburger Sliders or Belgium Waffle, served with frites or fruit ... 12**