



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

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

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

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

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

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

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

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

Shrimp & Crab Salad
poached royal red shrimp, jumbo lump crab with lemon aioli,
on bibb lettuce with toasted macadamia, hearts of palm,
orange supremes, shaved sweet onion, citrus poppy vin

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

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

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

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

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

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

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

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

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

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

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

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, Cheeseburger Sliders or Belgian Waffle, served with frites or fruit ... 12