



FEATURED COCKTAILS

Mimosas ... 7
*fresh orange juice and
Francois Montand Brut Champagne*

Bloody Mary ... 10
*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)

APPETIZERS (CHOICE)

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

Peach Bourbon BBQ Meatballs
*house ground beef, pork & veal meatballs,
peach bourbon BBQ sauce, Southern coleslaw, scallions*

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

Smoked Tomato Bisque
basil crema garnish

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

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

Tropical Ceviche
*local white fish, mango, peach, lime, lemon, bell pepper,
poblano, red onion & cilantro, spiced corn tortilla chips*

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

MAIN PLATES (CHOICE)

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

Watermelon and Feta
*basil infused compressed watermelon, feta, cucumber, papaya
puree, pine nuts, arugula, champagne-basil-mint vinaigrette
add: Red Shrimp, Faroe Island 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*

Burrata Caprese
*mixed heirloom tomatoes, burrata cheese, fresh basil,
extra virgin olive oil, Maldon Sea Salt, balsamic reduction
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 tenders, Belgium waffle,
Hot Honey® drizzle, Nueske's bacon,
maple syrup, whipped butter*

Faroe Island Salmon
*summer squash sauté with sundried tomato,
spinach & artichoke pastry, roasted red pepper coulis,
hearts of palm micro salad with Sicilian lemon vin*

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

Royal Red Shrimp Pappardelle
*soleggiati tomatoes, artichokes, roasted mushrooms,
baby spinach, white wine-parsley-butter sauce,
fried basil and aged pecorino garnish*

Turkey & Brie Melt
*smoked turkey, melted brie, Nueske's bacon,
baby arugula, seedless raspberry jam, toasted sourdough
side of: soup, caesar, frites or sweet potato fries*

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

DESSERTS (CHOICE)

Chocolate & Strawberry Cheese Cake
*strawberry cheese cake, graham cracker crust,
chocolate ganache, chocolate covered strawberry*

Limoncello Mousse Cake
*lemon mascarpone mousse, limoncello soaked poundcake,
lemon curd topping, Combier de Mure macerated berries*

Key Lime Tart
*key lime custard, brûléed meringue, graham cracker
crust, guava puree, sliced mango, fresh berries*

Vanilla Crème Brulee
Madagascar vanilla bean, fresh berries

Vanilla Ice Cream

Chocolate Ice Cream

Raspberry Sorbet

CHILDREN'S MENU

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