



FEATURED COCKTAILS

Mimosas ... 8
orange juice and
Francois Montand Brut Champagne

Bloody Mary ... 11
New Orleans's Style with Tito's Vodka,
Zing Zang and Pickled Vegetable garnish

3 Course, Price Fix Menu ... \$44 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

Braised Short Rib Crostini
goat cheese boursin, vanilla pickled red onion, aged
balsamic reduction, French bread crostini, micro greens

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

Smoked Salmon Plate
dill - mint tzatziki sauce, grape tomatoes, sliced cucumber,
capers, red onion, "Everything Bagel" spiced lavash

Tomato Basil Bisque
basil oil garnish

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

Shrimp Ceviche
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

Golden Beet & Goat Cheese Salad
roasted beets, goat cheese, walnuts, pickled onions,
cucumber, Urban Farms baby lettuce, charred orange vin
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

Spring Berry Salad
strawberries, blueberries, Iberico cheese, candied pecans,
granola crumble, arugula, watercress, white balsamic 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

Breakfast Burrito
scrambled eggs, peppers & onions, house made chorizo,
cheddar cheese, black bean & corn salsa, soleggiati
tomatoes, flour tortilla, chipotle aioli, avocado crema

Faroe Island Salmon
buttered Chinese black rice, sauteed baby spinach,
strawberry endive micro salad with citrus poppy vin,
crushed pistachios, port wine reduction

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

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

Steak Burger
house ground steak, fried egg, cheddar, Nueske's bacon,
caramelized onion, black garlic aioli, brioche bun
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 Mousse Cake
dark chocolate cake, milk chocolate mousse, chocolate
ganache, vanilla anglaise, berry coulis, fresh berries

Bourbon Berry Cake
bourbon soaked chocolate cake, blackberry buttercream,
chocolate ganache, vanilla anglaise, berry coulis

Limoncello Mousse Cake
lemon mascarpone mousse, limoncello soaked poundcake,
lemon curd topping, Combier de Mure macerated 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 ... 14