



Mother's Day Brunch

Sunday, May 10, 2020

10 am - 3 pm

Soup

Creamy Lobster Bisque 10

Armagnac Foam

Entrée Salads

**Chicken Caesar 16*

*Grilled Sliced Boneless Breast of Chicken Served Over Crisp Romaine Hearts with Shaved Parmesan
Creamy Caesar Dressing, Garlic Herb Bread*

Chicken Cobb 22

*Diced Chicken, Bacon, Chopped Egg, Tomato, Blue Cheese, Avocado, Cucumber
Buttermilk Ranch Dressing*

**Grilled Salmon, Spinach and Roasted Beets 24*

*Grilled, Spiced Rubbed Salmon served over Baby Spinach
Fresh Roasted Red and Yellow Beets, Goat Cheese, Candied Walnuts
Balsamic and Olive Oil Drizzle*

**Sesame Crusted Tuna 24*

Seared Rare, Served with Quinoa Salad, Sweet Chili Soya Glaze, Fresh Pickled Ginger

Entrées

**Eggs Benedict 18*

*Two Poached Eggs, Canadian Bacon on a Toasted English Muffin, Topped with Hollandaise Sauce
Fresh Fruit & Berries*

**Crab Cake Benedict 22*

*Two Poached Eggs, Jumbo Lump Crab Cake and Tomato on a Toasted English Muffin
Topped with Hollandaise Sauce, Fresh Fruit & Berries*

Lobster Mac and Cheese 24

*Tender Lobster Meat Cooked with Garlic, Shallots and Sherry Wine
Stirred into a Parmesan and Mozzarella Cream Sauce with Cavatappi Pasta
Topped with Truffled Panko Gratinée*

Pecan Crusted Yellow Tail Snapper 28

Tropical Fruit Salsa, Coconut Infused Jasmine Rice, Pineapple Rum Beurre Blanc

**Paella 28*

*Saffron Broth, Green Peas, Shrimp, Chorizo, Jasmine Rice
Prince Edward Island Mussels, Topped with a Fried Egg*

Mediterranean Chicken 25

Citrus Glazed Boneless Breast

Served over Cous Cous made with Cucumber, Red Peppers, Tomatoes, Black Olives, Cilantro and Lime, EVOO

**Steak & Eggs 26*

*6 oz. Certified Angus New York Strip, Two Eggs Cooked any Style
Grilled Tomato with Parmesan Gratin, Jumbo Asparagus Spears*

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness*

A 20% gratuity may be added to the check for parties of six or more