

Easter Brunch



BEVERAGES (Not Included)

MIMOSA 14

Jeio Prosecco Brut, Choice of Juice: Orange, Grapefruit, Organic Apple

MIMOSAS FOR THE TABLE 64

Good for up to Six Guests. One Bottle of Jeio Prosecco Brut or Brut Rosé and Choice of Two Juice Carafes: Orange, Grapefruit, Organic Apple

BLOODY MARY 14

Tito's Vodka, Murph's Famous Bloody Mary Mix

ICED CINNAMON BUN ESPRESSO 16

Espresso, Caffé Amaro, Oatmilk, Cinnamon Bun Syrup

HOT

LAVAZZA COFFEE

LAVAZZA ESPRESSO

CAPPUCCINO

LATTÉ OR MACCHIATO

AMERICANO

ASSORTED HERBAL TEAS

COLD

SAIL AWAY NITRO COLD BREW

Original or Salted Caramel

3-Course Pre-Fixe Menu \$125 pp

FIRST COURSE (Choice of One)

AVOCADO TOAST WITH POACHED EGGS

Farm Fresh Poached Eggs, Seven Grain Toast, Arugula, Heirloom Tomatoes, EVOO, Mixed Greens, White Balsamic

EGGS BENEDICT

Farm Fresh Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce, Home Fries

QUICHE LORRAINE

Baked Egg Custard Tart, Country Ham, Jarlsberg Cheese, Flaky Pie Crust, Mixed Greens

CRAB CAKE

Jumbo Lump Crab, Mixed Greens, Sweet Chili, Chipotle Aioli, and Sweet Soy Sauces

LOBSTER POUTINE

Baked Lobster, Melted Mozzarella and Gouda over Hand Cut French Fries

SHRIMP TACO

Taco Seasoned Grilled Shrimp, Avocado, Pico de Gallo, Shredded Cabbage Slaw, Home Made Ranch & Lime Sauce, Choice of Flour or Corn Tortilla

SPRING SALAD

Artisan Mixed Greens, Deviled Eggs, Crispy Panchetta, Cherry Tomatoes, Shallot Vinaigrette

COBB SALAD

Romaine, Hard Boiled Eggs, Blue Cheese, Bacon, Cherry Tomatoes, Avocado, Balsamic Vinaigrette

MAIN COURSE (Choice of One)

STUFFED FRENCH TOAST

Baked Washington Apples and Crème Fraîche Stuffed, Vermont Maple Syrup

BAKED LASAGNA ROLL

Wild Mushrooms and Spinach Lasagna, Mozzarella, Ricotta, and Parmesean, Creamy Gorgonzola Sauce

GRILLED SALMON

English Pea Purée, Crispy Smashed Yukon Potatoes, Caper Gremolata

CHICKEN MADEIRA

French Cut Chicken Breast, Grilled Asparagus, Balsamic Roasted Baby Bell Peppers, Madeira Mushroom Sauce

RACK OF LAMB*

Roasted Rack of Lamb, Fontand Potatoes, Glazed Baby Carrots, Red Wine Demi

PETITE FILET MIGNON*

7 oz Filet Mignon, Garlic Mashed Potatoes, French Green Beans, Balsamic Reduction

DESSERT (Choice of One)

COCO-LIME TART

Coconut Custard, Coconut and Lime Pastry Tart

ITALIAN CHEESE CAKE

Ricotta Cheese, Pistaschio Crust

CARROT CAKE

Carrot Cake, Cream Cheese Icing



Menu Designed and Prepared by Executive Chef Raed Jallad.

Please inform your server of any food allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.