

MOTHER'S DAY BRUNCH

AVAILABLE SATURDAY, MAY 11TH – SUNDAY, MAY 12TH

Select one per course

STARTER

SOUP DU JOUR

daily soup selected by our chefs

CALAMARI FRITTI

arugula, sweet cherry peppers, pepperoncini, marinara sauce

CAESAR SALAD*

crisp romaine hearts, housemade focaccia croutons, Parmesan, housemade Caesar dressing

CHILLED SHRIMP

fresh herbs, cocktail sauce, fresh lemon

BREAKFAST SALAD

mixed greens, bacon vinaigrette, avocado, tomatoes, Parmesan

ENTRÉE

CRISP FAROE ISLAND SALMON

poached rock shrimp, grilled artichoke hearts, garlic chips, asparagus purée, crispy baby artichokes

SHRIMP & CHICKEN CHILAQUILES

sautéed rock shrimp, braised chicken, queso fresca, housemade tortilla chips, crème fraiche, tomatillo sauce, two sunny-side-up eggs

EGGS BENEDICT

toasted English muffin, ham, breakfast potatoes, hollandaise

SLOW ROASTED PRIME RIB STEAK & EGGS

mascarpone scrambled eggs, roasted breakfast potatoes, sourdough toast, au jus

VEGGIE SCRAMBLE

asparagus, oyster mushrooms, spinach, baby heirloom tomatoes, roasted peppers, scrambled eggs

DESSERT

CHOCOLATE MASCARPONE CAKE

bourbon caramel sauce, chocolate ganache, chocolate feuilletine

KEY LIME BAR

graham cracker, macerated strawberries, strawberry frozen yogurt, white chocolate rice puffs

\$52 per adult | \$26 per teen

Excluding tax & gratuity

AVAILABILITY AND PRICING SUBJECT TO CHANGE.

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us.

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