

FEATURED COCKTAILS

**Bloody Mary ... 8**

*Tito's Vodka, house Bloody Mary mix,  
pickled vegetable garnish, bacon*

**Mimosa ... 6**

*Veuve du Verney Champagne,  
fresh squeezed orange juice*

**3 Course, Price Fix Menu ... \$39 per person ( no substitutions, tax & gratuity additional )**

APPETIZERS (choose 1)

**Truffle Deviled Eggs**

black truffled egg yolk mousse, saffron aioli,  
tomato mustard seed jam

**Baked Oysters**

lemon - garlic - parsley compound butter,  
melted parmesan

**Avocado Cheese Toast**

avocado-cilantro lime spread, burrata-ricotta cheese, heirloom  
tomatoes, pickled red onions, lemon zest on grilled bread

**Steak Bruschetta**

flat iron steak, black pepper feta, roasted red peppers,  
castelvetrano olives, aged balsamic, cured lemon zest

**Salmon Tartare\***

Faroe Island salmon with lemon oil, shallot and capers, butter  
toasted rye croutons, lemon dill aioli, lavash

**Caesar Salad**

grape tomato, herbed garlic loaf croutons, shredded parmesan,  
chopped baby romaine, Caesar dressing

**Royal Red Shrimp**

sautéed in butter, garlic, shallot & red chili flake, lemon and  
scallion finish, warm artisan bread

**Cauliflower & Parmesan Soup**

garnished with calabrian pepper oil

MAIN COURSE (choose 1)

**Crab Benedict**

2 poached eggs, citrus butter poached lump crab,  
Nueske's bacon, asparagus, English muffin, hollandaise

**Shrimp Salad on Salad**

Royal Red shrimp with celery, dill & lemon aioli on bibb lettuce  
with vanilla pickled red onion, macadamia, citrus poppy vin

**Eggs Sardou**

2 poached eggs, lightly creamed marinated artichokes,  
spinach & Pernod, English muffin, hollandaise

**Kale Salad**

grape tomatoes, crumbled feta, English cucumber, red onion,  
toasted pine nuts, green kale, red cabbage, citrus - mint vin

**Huevos Rancheros**

2 fried eggs, braised black beans, guacamole, ranchero sauce,  
cilantro-tomatoes, cotija cheese, flour tortillas

**Local Flounder**

orzo with edamame, onion, grape tomatoes & sweet corn,  
basil pesto, sautéed kale, tomato-mustard seed jam

**Chicken & Waffle**

crispy chicken quarter, Belgium waffle, Nueske's bacon,  
Hot Honey® drizzle, maple syrup, whipped butter

**Faroe Island Salmon\***

Israeli couscous with artichoke, green bean & bell pepper,  
sautéed kale, dill crema, lemon scented micro greens salad

**California Brunch BLT**

fried egg, avocado, Nueske's bacon, artisan lettuce,  
roma tomato, warm croissant, Crystal Sauce aioli

**Steak & Frites\***

8oz flat iron steak, grilled & sliced topped demi glace,  
hand cut steak fries dusted with pastrami seasoning, arugula

**Steak Burger\***

Wagyu steak burger, melted aged cheddar, caramelized onion,  
black garlic, lettuce & tomato, dill pickle, toasted brioche bun

**Rack of Lamb\***

New Zealand 1/2 rack, herbed jasmine rice, sautéed spinach,  
garlic confit tomatoes, dijon - honey glaze, crushed pistachios

DESSERT (choose 1)

**Chocolate Mousse Cake**

with raspberry coulis & fresh berries

**Vanilla Crème Brulee**

with fresh berries

**Limoncello Cheese Cake**

graham cracker crust, raspberries

**Vanilla Ice Cream**

**Chocolate Ice Cream**

**Raspberry Sorbet**

KIDS ONLY MENU

**Grilled or Fried Chicken Tenders, Cheeseburger Sliders or Belgium Waffle ... 12**

CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELL FISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.  
PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.