

**FEATURED COCKTAILS**

**Bloody Mary ... 8**

*Tito's Vodka, Zing Zang Bloody Mary mix, pickled vegetable garnish*

**Mimosa ... 6**

*J Roget Brut Champagne, fresh squeezed orange juice*

**3 Course, Prix Fixe 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, toasted English muffin, hollandaise sauce

**Chicken Salad on Salad**

slow roasted whole chicken meat with craisins, walnuts, celery, onion, dijonnaise & light curry on mixed greens with tomatoes, cucumber, balsamic vinaigrette, toasted naan points

**Eggs Sardou**

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

**Kale Salad**

grape tomatoes, crumbled feta, English cucumber, red onion, toasted pine nuts, green kale, red cabbage, citrus - mint vin add choice of: Chicken, Faroe Island Salmon or Red Shrimp

**Huevos Rancheros**

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

**Local Red Snapper**

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 brioche bun add side: caesar, garden, pommes frites or truffle fries

**Rack of Lamb\***

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

**Steak Burger with Egg\***

ground steak burger, sunny side up egg, bacon jam, cheddar, caramelized onion, black garlic aioli, brioche bun, dill pickle add side: caesar, garden, pommes frites or truffle fries

**Steak & Frites\***

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

**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.