

FEATURED COCKTAILS

Bloody Mary ... 10

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

Mimosa ... 7

*Veuve du Verney Champagne,
fresh squeezed orange juice*

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

STARTERS (choose 1)

Truffle Deviled Eggs

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

Tuna Tataki*

togarashi dusted, seared & sliced Ahi Tuna, Asian slaw with
Thai chili sauce mayo, soy caramel, sesame seeds

Avocado Cheese Toast

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

Short Rib Crostini

braised beef short rib with reduced jus, black pepper feta
spread, vanilla pickled onion, fig jam, toasted batard

Bay Scallop Ceviche*

fresh mango & kiwi, lime, lemon, red bell pepper,
poblano & red onion, spiced tortilla chips

Caesar Salad

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

Asian Meatballs

house ground veal, beef & pork with Asian spices, teriyaki BBQ
glaze, cabbage slaw, scallion & sesame seed garnish

Garden Vegetable Tomato Soup

basil crema garnish

MAIN PLATES (choose 1)

Eggs Benedict

2 poached eggs, wilted baby spinach, roma tomato,
grilled country ham, toasted English muffin,
Aleppo hollandaise, sauteed asparagus

Beet & Goat Cheese

red & gold beets, crumbled goat cheese, candied pecans,
orange supremes, bibb lettuce, citrus poppy vinaigrette
add choice of: Chicken, Faroe Island Salmon or Red Shrimp

Shrimp & Andouille Hash

2 poached eggs, royal red shrimp, grilled andouille,
roasted fingerling potatoes with sauteed peppers & onions,
spicy hollandaise, etouffee sauce

Local Flounder

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

Chicken and Waffles

crispy chicken tenders, Belgian waffle, Hot Honey® drizzle,
Nueske's bacon, maple syrup, cinnamon - brown sugar butter

Faroe Island Salmon*

lemon-asparagus-parmesan risotto, baby carrots,
rainbow swiss chard, orange - saffron beurre blanc

California Brunch BLT

sunny side up egg, avocado, Nueske's bacon, artisan lettuce,
roma tomato, warm croissant, Crystal Sauce aioli brioche bun
add side: caesar salad, pommes frites or truffle fries

Steak & Frites*

8oz flat iron steak, grilled & sliced, chimichurri sauce,
baby arugula with roasted peppers & onions,
twice fried, spiced hand cut steak fries

Grouper Sandwich

lightly blackened, melted cheddar, lemon caper aioli,
lettuce, tomato, butter toasted brioche bun
add side: caesar salad, pommes frites or truffle fries

Lamb Rack*

marinated & grilled New Zealand 1/2 rack,
potato gnocchi, sautéed baby spinach,
roasted roma tomatoes, red wine demi

DESSERTS (choose 1)

Chocolate Mousse Cake

Crème Brulee

Key Lime Tart

Limoncello Mousse Cake

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.