

Weekend Brunch

EARLY MORNING

- ALMOND BRIOCHE **FRENCH TOAST** / CINNAMON-CARAMELIZED BANANAS / VERMONT MAPLE SYRUP 14
COUNTRY STYLE **BUTTERMILK PANCAKES** / BLUEBERRIES / ORANGE BLOSSOM WATER SYRUP 12
SMOKED SALMON / CREAM CHEESE / CAPERS / RED ONIONS / BAGEL 18
PLAIN **YOGURT WITH GRANOLA** 11 / ADD FRESH BERRIES 14
BAKERY BASKET OF CROISSANT, SCONE, COFFEE CAKE, MADELEINE & DANISH 14

FARM EGGS

SERVED WITH FIELD GREENS AND HOME FRIES

- OMELET** OR **EGGS** ANY STYLE / TOAST 15
CHOICE OF 3 FILLINGS: RED ONION, PEPPERS, TOMATO, MUSHROOMS, SPINACH, CHEDDAR, HAM, BACON
BLT POPOVER POACHED EGGS / SPINACH / HAM / BACON / BECHAMEL / GRUYERE CHEESE 14
8 OZ **STRIP STEAK N' EGGS** / HOME FRIES / ROASTED TOMATO 24

SALADS & APPETIZERS

- CAESAR** SALAD 14
SHRIMP COCKTAIL 22
SELECTION OF EAST & WEST COAST **OYSTERS** 17
TUNA TARTARE / AVOCADO / SOY-LIME DRESSING 19
LOBSTER "COBB" SALAD / AVOCADO / CHEDDAR / PANCETTA 29
BLUE CRAB SALAD / HEARTS OF PALM / GRAPEFRUIT / TAMERIND DRESSING 20
CHOPPED VEGETABLE SALAD / OREGANO DRESSING 15
ADD **CHICKEN** / +5...ADD **SHRIMP** / +8...ADD **TUNA** / +10

SANDWICHES

- HAM & CHEESE "**CROQUE MONSIEUR**" CROISSANT 12 / **MADAME** 14
CUBAN SANDWICH & SWISS / GARLIC FRIES 16
BLACKENED **SWORDFISH** / ONION POPPY SEED BUN / AVOCADO / MANGO MOSTARDA 17
CERTIFIED ANGUS BEEF **HAMBURGER** 17

SAUCES

- STEAK
3 MUSTARDS
ROQUEFORT
PEPPERCORN
CHIMICHURRI
BBQ

MEAT & FISH

- CAB **FILET** 8 OZ 42 / 12 OZ 52
CAB NEW YORK **STRIP** 16 OZ 53
AMERICAN **WAGYU SKIRT** 10 OZ 55
CAB **HANGER STEAK** 10 OZ 24
GRILLED **LOCAL SNAPPER** / SWEET PEA GUACAMOLE / CILANTRO 32
BLACKENED **SWORDFISH** / HEIRLOOM TOMATO / FRESH HERBS 30



- BLUE**
VERY RED, COLD CENTER
RARE
RED, COOL CENTER
MEDIUM RARE
RED, WARM CENTER
MEDIUM
PINK, HOT CENTER
MEDIUM WELL
DULL PINK CENTER
WELL DONE
DULL GRAY



A FEW WORDS ABOUT OUR STEAKS...

ALL OF OUR BEEF IS USDA PRIME OR CERTIFIED ANGUS BEEF® BRAND, WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

SIDES

- SEASONAL **FRUIT OR BERRIES** 7
GRILLED **ASPARAGUS** 12
CHERRY **TOMATO** PROVENCAL 12
HAND CUT **FRENCH FRIES** 11
APPLE WOOD **SMOKED BACON** 7
HOME FRIES 8
MAPLE CHICKEN **SAUSAGE** 7

DESSERTS

- 10
CRÊPE SOUFFLÉ
PASSION FRUIT SAUCE
KEY LIME PANNA COTTA
COCONUT SORBET
PEANUT BUTTER
CHOCOLATE MOUSSE
BANANA ICE CREAM
STEAMED **MERINGUE**
CITRUS CREME / TROPICAL FRUIT / MANDARIN
SORBET
CARROT CAKE
BUTTERSCOTCH SAUCE/ GINGER ICE CREAM
SLICED **FRUIT & BERRIES**
ICE CREAM & SORBET 7

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.