



Mothers Day Brunch

May 9, 9 AM - 4 PM

Opening Act

Calamari Frito Misto

Bay Squid, Shaved Lemon and Flash-fried Banana Peppers
Roasted Garlic Aioli

Crab Fondue

Assorted Crackers

Fruit Plate

Seasonal Fresh fruit and Berries served with Honey Yogurt

Crab and Corn Chowder

Fresh Corn, Lump Crab Meat and Bacon

Smoked Tomato Parmesan Soup

Crispy Basil Garnish

Headliners

Truffled Spinach and Mushroom Quiche

Served with a Baby Green Salad with a Light Tarragon Vinaigrette

Classic Eggs Benedict

Poached Eggs, Canadian-style Bacon and Hollandaise Sauce
served with Breakfast Potatoes

Spinach Turkey Cobb Salad

Diced Organic Turkey Breast, Tomato, chopped Egg, Red Onion, Bacon
and Blue Cheese over Spinach, tossed in a Red Wine Vinaigrette

Breakfast Wrap

Scrambled Eggs, Potato, Onion and Bacon in a Flour Tortilla Wrap
served with Fresh Tomato Salsa

Chocolate Waffle

Served with Fresh Whipped Cream and Seasonal Berries

S'mores Stuffed French Toast

Brioche dipped in Custard grilled with Marshmallow
and Hershey's Chocolate

California Benedict

Toasted English Muffin
Topped with Smoked Salmon, Poached Eggs, Avocado Slices,
with a Cilantro Hollandaise Sauce

Seafood Linguini

House-made Pasta, sautéed with Tomato and Garlic, topped with Clams,
Mussels and Shrimp, finished with Fresh Herbs, Olive Oil and White Wine

Pan Seared Duck Breast

With a Calvados Infused Carrot Sauce
served with Caramelized Shallot Risotto

Potato Crusted Halibut

With a Lemon-butter Sauce drizzle,
served over Slow-roasted Tomatoes, Capers and Spinach

For an Encore

Marinated Berries with Palmier

Assorted Seasonal Berries topped with Chantilly Cream
and accompanied by a crisp Cookie

Profiteroles

Filled with Hazelnut Cream and topped with Hershey's Chocolate

Apple Galette

Classic Apple Tart with Whipped Cream

Crème Brule

Dark Chocolate

Two Courses

*(choice of appetizer and entrée
or entrée and dessert)*

\$15.95

Three Courses

\$19.95

Mother's Day Dinner

May 9, 4 - 10 PM

Starters

Baby Beet and Arugula Salad

With Blue Cheese, toasted Pecans, and Lemon-Honey Vinaigrette
\$6.95

Potato Leek Soup

Crispy Leek garnish
\$5.95

Grape and Blue Cheese Flat Bread

with Caramelized Onions and Spinach
\$6.95

Entrees

Pan Roasted Grouper

Citrus Gremolata, herbed Rice Pilaf and grilled Asparagus
\$23.95
3 Course Pre-Fixe - \$30.00

Mediterranean Shrimp Pasta

Sautéed Gulf Shrimp, Onion, Tomato, Prosciutto, Ham and Capers
Finished in a Garlic, White Wine and Olive Oil Sauce
\$18.95
3 Course Pre-Fixe - \$25.00

Grilled Chicken Provencal

Grilled Marinated Chicken Breast, served over Herbed Rice
with slow braised Fennel, Olives, and Tomatoes
\$16.95
3 Course Pre-Fixe - \$25.00

Garlic Herb-Crusted N.Y. Strip Steak

Topped with a Lobster Béarnaise Sauce,
Served with Mashed Potatoes and sautéed Baby vegetables
\$32.95
3 Course Pre-Fixe - \$35.00

Sweet Ending

Duo of Mini Dessert

Peanut Butter Pie and Maple Pecan Cheesecake
\$5.95