

Mother's Day Brunch

APPETIZERS

SHRIMP "CEVICHE" COCKTAIL GF DF

*Boiled Shrimp, Avocado, Tomato,
Cucumber, Cilantro*

AVOCADO & CRAB SALAD GF DF

*Jumbo Lump Crab Meat, Avocado, Tomato, Cucumber,
Cilantro, Chili Lime Jalapeño Dressing*

CORN & POTATO CHOWDER V

Coconut Milk, Scallion Oil

FIG & BURRATA SALAD GF

Prosciutto, Arugula, Honey, Walnuts

ENTRÉES

FILET MIGNON & EGGS GF

*Roasted Truffle Parmesan Potatoes,
Grilled Broccolini, Fried Egg*

LEMON RICOTTA PANCAKE

Berries, Maple Syrup

VEGAN LEGUME BOWL GF V

*Lentils, Black Beans, Edamame, Peas, Tomato,
Tofu with Coconut Curry Sauce
Add: Grilled Chicken, Shrimp, or Salmon*

CREATE YOUR OWN OMELET GF

*Three eggs or egg whites served
with a choice of fruit or toast
Spinach, Tomatoes, Mushrooms, Peppers, Onions,
Bacon, Ham, Sausage, Smoked Salmon,
Swiss, Cheddar, Feta*

SEARED WILD SALMON GF

Saffron Rice Pilaf, Beurre Blanc Sauce

DESSERTS

KEY LIME PIE

Candied Lime, Whipped Cream

STRAWBERRY SHORTCAKE

*Macerated Strawberries, Whipped Cream,
Buttery Biscuits*

\$52++

Includes One Glass of Sparkling Wine or Mimosa

KIDS MENU

Served with choice of side: French Fries, Sweet Potato Fries,
Fresh Fruit Cup, Caesar Salad

CHICKEN TENDERS \$9

Fried or Grilled

CHEESEBURGER \$9

MAC & CHEESE \$7

SEARED SALMON (4oz) \$14 GF DF

V - Vegan GF - Gluten Free DF - Dairy Free

Be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. Please let a manager know of any food sensitivities or allergies that you may have.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

An 18% automatic gratuity will be added to the check for holiday brunches.