



Mother's Day Brunch

Seating 10:00 AM - 3:00 PM

APPETIZERS

Crispy Potato Gnocchi

Garlic Bread Crumbs - Crispy Winter Kale
Parmesan Cream Sauce (VGT) 18

Lobster Stuffed Avocado

Breaded Avocado - Lobster Meat - Scallions
White Cheese - Tomato Pico - Citrus Aioli (GF) 21

Crispy Calamari

Crispy Basil - Fried Cherry Peppers
Honey Thai Chili Aioli (GF) 19

Raspberry Brie Filos

Creamy Brie & Raspberry Jam stuffed Puff Pastry
Hot Honey - Raspberry Sauce (VGT) 19

Crab Cakes

Maine Crabmeat - Brussel Sprout Coleslaw
Citrus Remoulade (GF) 21

Spring Burrata

Creamy Burrata - Peaches - Strawberries - Hazelnuts
Arugula - Fresh Basil - Strawberry-Balsamic Glaze (GF)(VGT) 18

Beef Wellington Bites

Wagyu Beef & Mushroom Stuffed Puff Pastry
Creamy Horseradish Aioli 20

Spring Gazpacho

Heirloom Tomato - Fresh Strawberries - English Cucumber
Micro Basil - Aged Balsamic Drizzle (GF)(VGT) 16

ENTREES

Lobster Eggs Benedict

Buttered Lobster - Poached Eggs - Sautéed Spinach - Tomatoes
Applewood Smoked Bacon - Homestyle Potatoes
Toasted English Muffin - Tahini Hollandaise Sauce 34

Chilean Sea Bass

Pan-seared - Black Rice - Asparagus - Roasted Corn
Fresh Chives - Lemon Cream Sauce (GF) 46

Steak & Eggs

Sliced 10oz NY Strip - Eggs Over Easy - Truffle Parmesan Potatoes
Fresh Chives - Classic Béarnaise Sauce (GF) 46

Chicken Milanese

Crispy Chicken Breast - Fresh Arugula - Cilantro
Diced Steak Tomato - Red Onion - Homemade Mozzarella
Balsamic Glaze - Fresh Lemon (GF) 30

Peaches & Cream French Toast

Challah Bread - Brown Sugar Roasted Peaches - Whipped Mascarpone
Homestyle Potatoes - Applewood Smoked Bacon 27

Cider Braised Short Ribs

Slow Cooked & Marinated - Mashed Potatoes
Charred Brussel Sprouts - Savory Au Jus (GF) 39

DESSERT

Flourless Dark Chocolate Cake

Homemade - Rich Espresso Cocoa - Cherry Coulis - Fresh Mint (GF) 15

Full Dessert Menu Available





Mother's Day Dinner

Seating 4:00 PM - 8:00 PM

APPETIZERS

Crispy Potato Gnocchi

Garlic Bread Crumbs - Crispy Winter Kale
Parmesan Cream Sauce (VGT) 18

Lobster Stuffed Avocado

Breaded Avocado - Lobster Meat - Scallions
White Cheese - Tomato Pico - Citrus Aioli (GF) 21

Crispy Calamari

Crispy Basil - Fried Cherry Peppers
Honey Thai Chili Aioli (GF) 19

Raspberry Brie Filos

Creamy Brie & Raspberry Jam stuffed Puff Pastry
Hot Honey - Raspberry Sauce (VGT) 19

Crab Cakes

Maine Crabmeat - Brussel Sprout Coleslaw
Citrus Remoulade (GF) 21

Spring Burrata

Creamy Burrata - Peaches - Strawberries - Hazelnuts
Arugula - Fresh Basil - Strawberry-Balsamic Glaze (GF)(VGT) 18

Beef Wellington Bites

Wagyu Beef & Mushroom Stuffed Puff Pastry
Creamy Horseradish Aioli 20

Spring Gazpacho

Heirloom Tomato - Fresh Strawberries - English Cucumber
Micro Basil - Aged Balsamic Drizzle (GF)(VGT) 16

ENTREES

Butter Poached Lobster Tail

8 oz Lobster Tail - Lobster Ravioli - Roasted Corn - Green Peas
Grape Tomatoes - Creamy Lemon Wine Sauce 42

Chilean Sea Bass

Pan-seared - Black Rice - Asparagus - Roasted Corn
Fresh Chives - Citrus Beurre Blanc (GF) 46

Prime Filet Mignon

USDA Prime - 8oz Center Cut - Sautéed Spinach
Mashed Potatoes - Crispy Onions - Red Wine Demi-glace (GF) 58

Chicken Cordon Blue

Rolled Chicken Breast Stuffed with Ham & Emmental Cheese
Panko Coating - Oven Roasted Potatoes - Sautéed Broccolini
Gruyere Sauce (GF) 36

Truffle Mushroom Risotto

Arborio Rice - Wild Mushrooms - Sweet English Peas
White Truffle Oil - Crispy Leeks - Shaved Parmesan (GF)(VGT) 32

Cider Braised Short Ribs

Slow Cooked & Marinated - Mashed Potatoes
Charred Brussel Sprouts - Savory Au Jus (GF) 39

DESSERT

Flourless Dark Chocolate Cake

Homemade - Rich Espresso Cocoa - Cherry Coulis - Fresh Mint (GF) 15

Full Dessert Menu Available

