



Mother's Day Brunch

SUNDAY, MAY 11TH, 2025 10:00 AM - 2:00 PM

\$99 PER PERSON, EXCLUDING TAX & 20% GRATUITY

BEVERAGE

Glass of Sparkling Wine *OR* Mimosa

APPETIZER

Lump Crab Fritter

Tarragon Aioli & Fresh Lemon

Mini Charcuterie Board

Soppressata Salami, Prosciutto, Aged White Cheddar, Brie, Toast Points

Avocado Toast

Sourdough, Goat Cheese, Alfalfa Sprouts, Pomegranate Seeds, Watermelon Radish

Lobster Cobb

Iceberg Lettuce, Tomato, Hard Boiled Egg, Bacon, Blue Cheese, Tarragon Dressing

Herb Tomato Bisque

Herb Oil & Cheesy Toast Point

MAIN COURSE

Rib Eye Medallion Steak & Eggs

Asparagus, Country Potatoes, Seasonal Vegetables

Spinach Mushroom Quiche

Four Cheese Blend, Potato Waffle Rosti, Savory Truffle Whipped Cream, Fruit Medley

King Crab Eggs Benedict

Toasted English Muffin, Canadian Bacon, Hollandaise, Country Potatoes, Fruit Medley

Creole Baked Eggs & Sausage

Three Eggs, Andouille Sausage, Onions, Celery & Bell Peppers Confit, Crushed Tomatoes

Halibut Fish & Chips

Cajun Fries & Citrus Remoulade

DESSERT

Old Fashioned Cinnamon Roll

Classic Cream Cheese Frosting

Decadent Chocolate Cake

Peanut Crème Anglaise & Sliced Strawberries