



# Happy Mother's Day Brunch

Sunday, May 12th, 10:30am-2:30, \$29.99 per person  
children's menu upon request

## first choose one

SPANISH BEEF SOUP  
beef tenderloin, carrots, onions, tomato, ancho peppers

TOMATO BISQUE  
roasted red pepper

SEAFOOD BISQUE  
lobster & shrimp broth, sherry, cream

CAESAR SALAD  
baby romaine, garlic crouton, shaved parmesan

CHOPPED HOUSE SALAD  
mixed greens, romaine, sun dried tomato, kalamata olives, red onion, cucumbers, feta cheese, red wine vinaigrette, garlic crouton

BEET & ARUGULA SALAD  
goat cheese, candied walnut, citrus honey vinaigrette

SMOKED SALMON DEVILED EGGS  
dill, pickled onions

JUMBO SHRIMP COCKTAIL  
creamy cocktail sauce, lemon

BEET CURED SALMON  
arcadian greens, horseradish vinaigrette, red onion, cucumbers

CRISPY ESCARGOT  
sweet and spicy aji amarillo sauce

VEGETABLE SPRING ROLLS  
thai peanut sauce, scallion

## second choose one

BRIOCHE FRENCH TOAST  
mixed berry syrup, chantilly cream, caramel sauce

EGGS CHESAPEAKE  
english muffin, crab cake, breakfast potatoes, bearnaise

SPINACH & WILD MUSHROOM OMELETTE  
breakfast potatoes, baby spinach, roasted wild mushrooms, feta

SEARED SALMON  
mashed potato, roasted carrots and haricot vert, roasted vegetable demi glace

SHRIMP AND GRITS  
creamy cheddar cheese stone ground grits, seared jumbo shrimp, andouille sausage, soffrito

WAGYU BEEF TAVERN BURGER  
brioche roll, aged Tillamook cheddar, crispy fried onion, North Country smoked applewood bacon, spiced ketchup, french fries

SPRING GNOCCHI CARBONARA  
potato gnocchi, ham, egg, peas, spring onion, garlic cream

PORK TENDERLOIN  
caramelized brussel sprout & sour hash, corriander honey dijon sauce

CHICKEN SALTIMBOCCA  
mustard herb sauce, haricot vert & carrot, mashed potato

MUSHROOM WELLINGTON  
shittake and portabella mushrooms, feta cheese spinach en crouete, five onion sauce, haricot vert & carrot

CRAB CAKE  
single five ounce crab cake, roasted corn, caper and potato hash

FILET MIGNON  
five ounce filet mignon, bht steak sauce, truffle butter roasted corn, caper and potato hash

## A la carte dessert

PEANUT BUTTER AND CHOCOLATE CANDY BAR  
with vanilla ice cream

BRIOCHE BREAD PUDDING w/ CAMEL SAUCE  
with vanilla ice cream

\$8 BLOOD ORANGE SORBET \$7

SALTED CARAMEL ICE CREAM

\$8 SMORES PIE \$7  
chocolate mousse, graham cracker crust, marshmallow cheesecake layer