



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