



Easter Brunch 2017

Sunday, April 16th from 10am-4pm

Starters

- Jumbo Poached Shrimp Cocktail, Bloody Mary Cocktail Sauce \$15
- Grilled Oysters on the Half Shell, Garlic & Parmesan \$15
- Spiced Moroccan Lamb Kefta, Tzatziki Sauce \$9
- Lump Crab Cake, Tomato Relish, Tarragon-Caper Aioli \$12
- Grilled Peaches & Burrata, Arugula Country Ham \$10

Favorites

- Krispy Kreme Doughnut French Toast, Maple Syrup \$15
- Italian Frittata, Goat Cheese, Campari Tomatoes & Arugula \$16
- Jumbo Lump Crab Benedict, Roasted Pepper Hollandaise \$16
- Classic Eggs Benedict \$14
- Banana & Nutella Waffle, Chantilly Cream \$ 14
- House Made Corned Beef Hash & Eggs \$16

Entrée

- Slow Roasted Prime Rib, Potato Roasti & Horseradish Crème \$26
- Grilled Florida Black Grouper, Arugula, Capers, Heirloom Tomatoes \$26
- Japanese Ramen Noodles, Pork Belly, Shrimp, Seasoned Broth \$22
- Garganelli Pasta, Duck & Pancetta Ragù, Peas, Arugula \$24
- Slow Cooked Lamb Braciola, Pine Nuts, Romano, Fresh Herbs \$26

Desserts

- Sour Cream Crème Brulee
- Tiramisu
- Hawaiian Bread Pudding
- Raspberry Ricotta Cheesecake
- Horchata Semifreddo