



Large Groups & Private Dining

PLATED BRUNCH

FOR GROUPS UP TO 30. LARGER GROUPS WILL NEED TO
SELECT THE BRUNCH BUFFET

\$44 Per Person

Included with Brunch

Bottomless Mimosas & Sparkling Wine

Fresh Fruit Juices

Fountain Sodas, Iced Tea, Lemonade

Coffee/Tea

Assorted Pastries

Fresh Fruit

***Salmon Cakes Benedict**

Please select up to 4 entrées.

House-made salmon cakes with grilled asparagus, arugula salad, poached eggs, Hollandaise sauce & drizzled with balsamic glaze. Served with brunch potatoes.

***Eggs Benedict Florentine**

House-made toast, pork belly, tomato, spinach, poached eggs & Hollandaise sauce. Topped with crispy prosciutto & served with brunch potatoes

***Surf & Turf Benedict**

House-made toast, poached eggs, caramelized onions, beef tenderloin medallions, crab, grilled shrimp & smoked tomato Hollandaise sauce. Served with brunch potatoes.

V *Spring Omelet

Blend of cheeses, asparagus, green onions, zucchini, tomatoes, spinach & mushrooms. Topped with sour cream. Served with brunch potatoes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

2-20-25

***Seafood Omelet**

Shrimp, crab, peppers, onions & a blend of cheeses. Topped with Hollandaise sauce & avocado relish. Served with brunch potatoes.

French Toast

House-made bread coated with a vanilla custard mixture. Topped with peaches, strawberry compote & whipped cream. Served with apple-wood smoked bacon & breakfast sausage patties.

***Grilled Tenderloin Steak, Waffle & Eggs**

Grilled beef tenderloin, house-made waffle & 3 scrambled eggs served with a bourbon chili glaze, chopped bacon & brunch potatoes.

***Fried Chicken & Waffle**

House-made waffle served with fried chicken tenders tossed in a honey macadamia chili sauce. Served with 3 scrambled eggs.

***Cuban Breakfast Torta**

Telera bun with ham, pork belly & a burger patty. Served with Dijon mustard, mayonnaise, pickles, Havarti cheese, a fried egg & french fries.

Avocado Chicken Burger

Cajun-spiced chicken breast grilled & topped with a thick slice of house-smoked cheddar & avocado. Served on a toasted bun with a side of spicy chipotle mayonnaise. Served with french fries.

Petrale Sole "Po' Boy" Sandwich

Breaded & fried crisp on a lightly toasted hoagie roll with avocado, shredded lettuce, tomatoes, sambal aioli & house-made tartar sauce. Served with French fries.

— Only for groups up to 20. Option - Add Cheese

Alaskan Cod Fish & Chips

Beer battered & fried crisp. Served with French fries, house-made tartar sauce & lemon.

Prawn Cobb Salad

Spring mix, smoked tomato vinaigrette, grilled prawns, bacon, corn, avocado, egg, cherry tomatoes, bleu cheese crumbles.

Grilled Chicken Fettuccine

White wine, garlic, Parmesan cheese cream sauce, parsley & Parmesan.

Clams Linguine

Manila clams steamed in white wine, garlic, butter, lemon, tomato & shallots with a hint of fresh cream & tossed with linguine pasta. Served with seasoned crostini.

V Risotto Primavera

A combination of shallots, broccoli, zucchini, parsley, arborio risotto & heavy cream. Topped with Asiago cheese.

V Four Cheese Ravioli

Filled with ricotta, Parmesan, Romano & mozzarella in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.

== DESSERT ==

V GF Chocolate Decadence

Dense chocolate flour-less cake with raspberry sauce & whipped cream.

V Seasonal Cheesecake

This menu is available Saturdays & Sundays only.
Please note that prices & offerings are subject to change
prior to the day of your event.

All food and beverage is subject to a 20% service charge (gratuity) and current sales tax.
SL2-20-25