



1604 EASTER SUNDAY

Three-Course Brunch - 48pp

FIRST

MUSHROOM & LEEK BISQUE

Baked Brie Crostini

BOUDIN STUFFED TEXAS QUAIL

Braised Cabbage, Smoked Bacon Cider Glaze

SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon, Tart Apples
Whole Grain Mustard Hollandaise

CLASSIC CAESAR SALAD

Crisp Romaine, Focaccia Croutons, Parmesan Crisps, Creamy Caesar Dressing

MIXED GREENS

Crisp Apples, English Cucumbers, Spiced Pecans, Goat Cheese, Apple Cider Vinaigrette

SPICY GRILLED SHRIMP

Creamed Sweet Corn, Blistered Cherry Tomatoes, Old Bay Butter

SECOND

EGGS BENEDICT

Soft Poached Eggs, Toasted English Muffin, Sautéed Spinach, Black Forest Ham, Grain Mustard Hollandaise
Served With Roasted Potatoes & Fresh Fruit

DOUBLE CUT NATURAL PORK CHOP

Cheesy Polenta, Grilled Asparagus, Bacon Onion Jam

SHORT RIB HASH

Potatoes, Caramelized Onion, Bell Pepper, Mushrooms, 2 Soft Poached Eggs
Chipotle Hollandaise Served With Grilled Sour Dough & Fresh Fruit

GRILLED BEEF TENDERLOIN

Herb Roasted Red Potatoes, Sautéed Garlic Spinach And Forest Mushrooms, Red Wine Shallot Sauce
[Add 2 poached eggs \$3]

ORANGE & CINNAMON TEXAS FRENCH TOAST

Spiced Pecans, Strawberries, Dried Figs, Goat Cheese, Served With Vermont Maple Syrup & Crisp Smoked Bacon

SEAFOOD RISOTTO

Jumbo Shrimp, Scallops, Mussels, Saffron, English Peas, Spanish Chorizo. Tomato-Garlic Coulis

ADD ONS 22

3 Grilled Shrimp With Garlic Parsley Butter
2 Seared Sea Scallops With Citrus Beurre Blanc
Jumbo Lump Crab With Lemon & Chives

THIRD

SWEET SURPRISE!

CHILDRENS MENU 14

ANGEL HAIR PASTA

Garlic, Butter & Cheese Bread

or

CHICKEN TENDERS

French Fries & Fresh Fruit

CHOCOLATE SUNDAE

Vanilla Bean Gelato