

Easter Brunch

HANDCRAFTED BRUNCH COCKTAILS

RASPBERRY ROSEMARY COSMO - 12

freshly muddled raspberries and rosemary create a lightly sweet and herbal twist on a classic, with absolut raspberri vodka and cointreau, fresh lime juice and cranberry juice.

MIMOSA - 10

created at the ritz hotel in paris in the 1920's, the mimosa combines fresh squeezed orange juice and sparkling wine

BLOODY MARY - 12

created in paris in the 1920's, this savory classic is served with cucumber, lime, and 2 kinds of olives

SIGNATURE SELECTIONS

PETITE FILET & SPICY CRAB* - 42.95

6 oz filet served sizzling with colossal crabmeat and topped with sriracha mayonnaise drizzle

BLACKENED AHI TUNA SALAD* - 21.5

fresh baby lettuces, iceberg, and arugula tossed in our house vinaigrette and paired with crisp cucumber, bell pepper, and onions, topped with seared ahi tuna, pickled ginger and a drizzle of our signature mustard sauce

BARBECUED SHRIMP & GRITS - 31

smoked gouda grits served with barbecued jumbo gulf shrimp and chopped green onions

STEAK FRITES* - 34.95

6 oz filet mignon nestled alongside a generous portion of house made shoestring potatoes

POTATO CRUSTED HALIBUT - 32.95

served over sautéed spinach with mustard cream sauce

GENERAL MANAGER *David Adelsperger* EXECUTIVE CHEF *Gabe Miranda*

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.