

BRUNCH MENU

Prix Fixe Menu

FIRST entree

Select One

SECOND main

Select One

THIRD dessert

Select One

INCLUDED beverages

Select One

10 & UNDER children

Select One with
Seasonal Fruit & Drink

SNOW CRAB LEGS

Garlic butter, lemon
\$7 additional charge

SHRIMP COCKTAIL

Zesty cocktail sauce, lemon wedge

CAULIFLOWER WINGS

Tossed in Hilltop Buffalo Sauce
with side of sriracha aioli

STEAK 'N EGGS

Two eggs, roasted potatoes

BLACKENED SALMON FILLET

Rice, seasonal vegetables,
tropical relish

FRIED CHICKEN WITH BELGIAN WAFFLES

Drizzled with watermelon
sriracha & maple syrup, butter

NEW YORK CHEESECAKE

CRÉME BRÛLÉE

INCLUDES COFFEE, TEA, ICED TEA

BRUNCH COCKTAILS \$7

Bloody Mary, Bloody Maria, Bay Breeze, Screwdriver

EGG & CRISPY BACON

FRUITY PEBBLE PANCAKE

With buttercream

ADULTS 57* CHILDREN 28* PER PERSON

(TAX & GRATUITY NOT INCLUDED)* 90-MINUTE LIMIT OBSERVED FOR CHAMPAGNE*

AVOCADO TOAST

Mixed greens, heirloom tomatoes,
feta cheese

CRISPY BRUSSEL SPROUTS

Pepitas, parmesan, balsamic glaze

EGGS BENEDICT

Canadian bacon, hollandaise sauce,
oven-roasted potatoes

BRIOCHE FRENCH TOAST

Assorted berries, vanilla cream sauce,
maple syrup

BELGIAN WAFFLES & TWO EGGS

Ham, maple syrup, butter

CHOCOLATE CAKE

BREAD PUDDING

BELGIAN WAFFLES

Whipped cream & chocolate

CRISPY CHICKEN TENDERS

French fries

* Gratuity of 18% Will Be Charged for Parties of 6 or more & 20% for Parties of 15 or more*

Prices are subject to change without notice. Menu subject to change based on availability. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your server know if you have allergies or food sensitivities.