



MOTHER'S DAY SUNDAY BRUNCH

MAY 10, 2026 · 11:00 AM – 3:00 PM

Reservations Required

FIRST COURSE

Chilled Jumbo Shrimp & Colossal Crab Cocktail....32 — *signature*

House-made horseradish cocktail sauce, lemon mignonette

Lobster Bisque....18 — *Easter feature*

Maine lobster, cognac cream, micro greens

Smoked Salmon Board....25

Norwegian Smoked Salmon, Red Onions, Heirloom Cherry Tomatoes, Caperberries, Cream Cheese, Toasted Flatbread

Prime Caesar....15

Romaine hearts, house-smoked anchovy dressing, brioche croutons, shaved Parmigiano-Reggiano

Andreas Salad....16

Baby Arugula, Roasted Beets, Pistachios, Brulee Goat Cheese, Champagne-tarragon Vinaigrette

Hudson Valley Foie Gras....34

Fig Jam, Toasted Ciabatta, Sauce Perigourdine

Caviar Service....165

Royal Osetra, Creme Fraiche, Red Onions, Chopped Egg, Blinis

Point Judith Fried Calamari....24

Sweet peppers, Stone Ground Mustard Aioli, Spicy Marinara

Blue Point Oysters½ Dz 30 / Dz 50

Cocktail Sauce, Champagne Mignonette, Horseradish, Lemon

SECOND COURSE

Roasted Prime Rib72 — *signature Mother's Day feature*

Slow-roasted Prime Rib Eye, Au Jus

Lobster Benedict....38 — *signature*

Butter-poached Lobster Meat, poached eggs, brioche, Hollandaise, Potatoes Lyonnaise

Classic Benedict....20

Serrano Ham, Poached Eggs, Brioche, Potatoes Lyonnaise

Crab Cakes Benedict....32

Serrano Ham, Hollandaise, Potatoes Lyonnaise

Prime Filet Mignon 8 oz....71

Danish Blue Cheese, Fingerling Truffle Fries, Fig Jam

Black Truffle Croque Madam....38 — *Mother's Day feature*

Serrano ham, Swiss cheese, Sourdough, Egg on Top, Shaved Black Winter Truffles, Potatoes Lyonnaise

Chilean Sea Bass....64

Saffron Beurre Blanc, Roasted Corn Salsa, Potato Gratin Dauphinoise

Steak & Eggs....45

10 oz. Prime NY Strip, Two Eggs your way, Potatoes Lyonnaise

Colossal Crab & Brie Omelette....28 — *signature*

Colossal Crab, Brie, Chives, Arugula Salad, Potatoes Lyonnaise

SWEET COURSE

Bananas Foster French Toast....20 — *Mother's Day feature*

Giant Brioche, Bananas, Pecans, Caramel Sauce

Fourless Chocolate Cake....15

Dark Valrhona Chocolate, Candied Raspberry Pearls

Limoncello Mascarpone Cake....15

Meyer Lemon Curd, Mascarpone, Shaved White Chocolate

Artisan Cheese & Honey Board....24

Three curated cheeses, Honeycomb, Fig jam, Candied Pecans, Naan Bites

Reservations required · We don't accept INKIND payments for parties of six or more

Menu subject to 20% service charge · Consuming raw or undercooked products may increase risk of foodborne illness.