

Three Course Menu

56.95

*Featured Cocktails***Champagne Cocktail** champagne, tito's vodka, fresh strawberry puree, mint syrup....16**Bloody Mary Deluxe** tito's vodka, toma organic tomato mix, celery, olive, smoked bacon 16**Smoked Old Fashion** barrel aged misunderstood ginger spice whiskey, aromatic bitters, agave, orange peel, served tableside with large ice cube & smoke...21**Bottle of Champagne** 40

choice of peach nectar, passion fruit, or orange juice

Starters

Choice of one

Market Greens Salad

bacon, egg, tomato, cucumber, carrots, onion, brioche croutons

Caesar Salad

romaine lettuce, parmesan cheese & brioche croutons

Belgian Waffles

fresh berries & whipped cream

Greek Yogurt Parfait

organic honey, walnuts, greek cherries

Lobster Bisque

fresh chives, crème fraiche

*Additions to Share***Warm Donuts** crème anglaise, chocolate, & strawberry dipping sauce.....10**Chilled Colossal Shrimp Cocktail** house cocktail sauce & fresh horseradish.....24**Beausoleil Oysters** New Brunswick, CA...4 each**Rose Cove Oysters** Barnegat Bay, NJ...4.25 each**Parmesan Truffle Fries**..... 17**Crispy Fried Calamari**..... 21**F&O Signature Hot Wings**..... 17**Lobster Mac & Cheese**..... 25**Kobe Meatballs**..... 19*Entrees***Spinach & Asparagus Omelet**

baby spinach, asparagus, oven roasted tomatoes, vermont cheddar, home fries

Eggs Benedict

hollandaise sauce, english muffin, home fries -- choice of duroc ham or smoked salmon

Bananas Foster French Toast

caramelized bananas & walnuts

Steak & Eggs +5

sunny side up farm eggs, sliced filet mignon, chimichurri, home fries

Fried Chicken & Waffles

crispy homemade chicken tenders, belgian waffles, fresh berries & spicy vermont maple syrup

Chicken Parmesan

rustic tomato sauce & mozzarella cheese, served with a side of cast iron penne arrabiata

The Brunch Kobe Burger

fully dressed, vermont cheddar, apple wood smoked bacon, avocado, fried farm egg, fries

Spicy Rigatoni Vodka

calabrian chili, fresh basil, italian burrata, extra virgin olive oil, micro basil

Lobster, Shrimp & Crabmeat Pasta +8

fresh lobster, shrimp, jumbo crab, baby spinach, basil parmesan cream sauce, grana padano

Pan Roasted Nova Scotia Salmon & Shrimp Provencal +6

sautéed french beans, charred heirloom cherry tomatoes, roasted garlic whipped potatoes, white wine lemon sauce

14oz. USDA Prime New York Strip +12

10 layer scalloped potatoes, grilled asparagus, crispy onions, red wine demi

Filet Mignon & Colossal Shrimp +14

10oz. center cut filet mignon, lobster whipped potatoes, roasted asparagus, au poivre

*Desserts***Warm Chocolate Brownie** vanilla ice cream**N.Y. Style Cheese Cake** oreo crust, strawberry compote**Tiramisu** crème anglaise*Kids 3 Course Menu under 10 28.95***Baby Greens Salad**

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Mini Pancakes scrambled eggs, bacon & home fries - **Chicken Fingers** w/ french fries - **Penne Pasta** with red or butter sauce

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Vanilla Ice Cream w/ chocolate syrup

We please ask for no substitutions

Price of Entrée Includes Three Courses per person.....A gratuity of 20% has been added to all checks