



EASTER BRUNCH MENU

Appetizers

Coconut Shrimp

Fried coconut breaded shrimp, mixed greens, sweet chili sauce \$16

Lobster Cannolis

Lump crab cakes, red onion, red pepper, scallions, mango coulis, cucumber avocado salsa, chili oil \$18

Surf N' Turf Ravioli

Wagyu beef, porcini and truffle ravioli, seared scallops, roasted asparagus, beurre blanc \$20

Entrees

Blueberry Lemon Ricotta Pancakes

Three fluffy buttermilk pancakes, blueberry lemon compote, whipped ricotta with a side of apple wood bacon \$15

Honey Glazed Ham

Pecan wood smoked ham, roasted garlic mashed potatoes, herb roasted carrots, citrus honey glaze \$23

Lobster Benedict

Two poached eggs, topped with lobster, hollandaise sauce, on top of a grilled Portuguese bolo with a side of apple wood bacon. \$23

Corned Beef Hash

Corned beef hash, two sunny side eggs, served with toast \$15

Quiche Lorraine

Apple wood smoked bacon, asparagus, cheddar cheese served with side salad \$15

Steak Frites

12oz. Black Angus sirloin, two eggs any style, and Truffle fries \$33

Dessert

Southern Peach Cornbread Sundae

Fresh baked cornbread skillet topped with southern peach ice cream, dried peaches, whipped cream, caramel, mint \$12

Carrot Cake

Served with caramel and whipped cream \$10

SPECIALTY COCKTAILS

Mimosa with orange juice \$7 / **Bloody Mary** \$9 and up

Raspberry Rosé White Sangria \$10

Raspberry vodka, rosé, triple sec, splash of white cranberry juice, topped with prosecco with a festive rim.

