



# FATHER'S DAY BRUNCH

— SUNDAY, JUNE 21<sup>ST</sup>, 2026 —

THREE COURSE PRIX FIXE | \$65 PER PERSON

## FIRST COURSE

SELECT ONE

GREEK YOGURT PARFAIT <sup>V</sup>  
housemade trail mix, freeze-dried blueberries, honey

AVOCADO TOAST  
crispy bacon, cured egg yolk, parmesan chips,  
everything bagel, scallions

HEIRLOOM TOMATO SALAD <sup>V</sup>  
garlic herb cheese curds, balsamic, arugula basil pesto

THE CAESAR <sup>GF</sup>  
romaine hearts, parmesan crumb, chili oil, egg, lemon caesar  
*add white anchovies +3*

WAGYU CORNDOG  
everything bagel spice, honey mustard, chives

CHICKEN WINGS <sup>DF</sup>  
choice of garlic parmesan, korean bbq or buffalo  
*served with crudités and choice of bleu or ranch*

## SECOND COURSE

SELECT ONE

NUTELLA FRENCH TOAST <sup>V</sup>  
hazelnut crumble, marinated strawberry, kahlua whipped cream

BREAKFAST BURGER\*  
sunny-side up egg, aged cheddar, crispy bacon, special sauce  
*make it a double patty +8; gluten free bun +2*

LOBSTER FLORENTINE BENEDICT\*  
charred asparagus, spinach, garlicky hollandaise

BBQ BABY BACK RIBS  
smokey mac & cheese, housemade coleslaw, honey cornbread

HOT PRIME RIB SANDWICH\*  
gruyere, crispy onions, horseradish cream, baby arugula,  
ciabatta hoagie, fries - *gluten free bun +2*

20oz. 40-DAY DRY-AGED T-BONE\* <sup>GF, DF</sup> +25  
herb-roasted marble potatoes, fresh greens

STEAK & EGG\* <sup>GF</sup> +25  
6oz. filet mignon, blackened shrimp, soft scramble, asparagus,  
classic chimichurri

EXECUTIVE CHEF  
ALEX CABRERA

V = VEGETARIAN | VG = VEGAN  
DF = DAIRY FREE | GF = GLUTEN FREE

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. \*Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions..

## THIRD COURSE

SELECT ONE

CHOCOLATE CHIP COOKIE DOUGH  
CHEESECAKE <sup>V</sup>  
hazelnut nougatine, kahlua whipped cream

CHOCOLATE LAVA CAKE <sup>V</sup>  
chocolate ganache, strawberries three ways, soft cream  
*add strawberry sorbet +3*

BUTTERSCOTCH POT DE CRÈME <sup>V</sup>  
hazelnut wafer crumble, vanilla chantilly

GELATO TRIPLE SCOOP <sup>V, GF</sup>  
choice of vanilla, dark chocolate, or espresso

