



Brunch Menu I

For any special requirements inquire with Special Event Manager.
Choice of these Three Entrees to Serve

Bagel and House Cured Gravlaks

Toasted Bagel, Cream Cheese, sliced Tomatoes, Red Onions,
Capers, Lox and Lemon Zest

Texas French Toast & Fresh Berry Compote

Thick Slices of Brioche dipped in Cinnamon Batter
Topped with Fresh Berry Compote and Dusted with Powdered Sugar

Hickory Double Smoked Bacon & Eggs Scrambled

Three Farm Fresh Eggs Scrambled
Served with Double Smoked Bacon and Breakfast Potatoes

**All Brunch menus include Fresh Fruit Platter served Family Style
And choice of Orange Juice, Coffee or Tea**

24.00 per Guest

20% gratuity and tax additional



Brunch Menu II

For any special requirements inquire with Special Event Manager.
Please Select Three Entrees to Serve

Spanish Scramble

Three Eggs Scrambled with Red and Green Bell Peppers, Onion, Black Olives and Diced Tomatoes. Served with Sliced Avocado, Queso Fresco and Grilled Jalapeño
Served with Breakfast Potatoes

Texas French Toast & Fresh Berry Compote

Thick Slices of Brioche dipped in Cinnamon Batter
Topped with Fresh Berry Compote and Dusted with Powdered Sugar

Eggs Benedict

Two Poached Eggs on Grilled Canadian Bacon and Toasted English Muffin.
Topped with Hollandaise Sauce, served with Breakfast Potatoes

Smoked Salmon Benedict

Two Poached Eggs on Smoked Lox and Toasted English Muffin.
Topped with Hollandaise Sauce, served with Breakfast Potatoes

Blackened Salmon Caesar

Fresh Romaine, Parmesan and “Homemade” Croutons, Tossed in our Caesar Dressing
Topped with Blackened Salmon

Herb Chicken Caprese

Boneless Breasts Seasoned with Garlic, Herbs and Olive Oil
Served with Fresh Mozzarella, Vine Ripened Tomatoes, Arugula and Balsamic Glaze

**All Brunch menus include Fresh Fruit Platter served Family Style
And choice of Orange Juice, Coffee or Tea**

30.00 per Guest

20% gratuity and tax additional



Brunch Menu III

For any special requirements inquire with Special Event Manager.
Please Select Three Entrees to Serve

10 oz Steak & Eggs

Grilled Prime NY Steak and Three Eggs cooked to order
Served with Breakfast Potatoes

Crab Cake Benedict

Two Poached Eggs on Jumbo Lump Crab Cakes and Toasted English Muffin
Topped with Homemade Hollandaise Sauce
Served with Breakfast Potatoes

Egg White Omelet

Our House Specialty with Mushrooms, Tomatoes and Scallions
Topped with Avocado-Tomato Salsa
Served with Breakfast Potatoes

Crab and Shrimp Omelet

Jumbo Lump Crab and Rock Shrimp
With Spinach, Avocado, Chives and Cream Cheese

Pan Seared Salmon

Pan-Seared Salmon on Top of Sautéed Spinach and Shiitake Mushrooms
Finished with Lemon Butter Sauce

**All Brunch menus include Fresh Fruit Platter served Family Style
And choice of Orange Juice, Coffee or Tea**

38.00 per Guest

20% gratuity and tax additional



Kid's Brunch

Silver Dollar Pancakes
Texas French Toast
Cheese Omelet
Scrambled Eggs and Bacon

8.00 per Child
11 Years and Under
20% gratuity and tax additional