



## Brunch Menu I

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

### **Bagel and House Cured Gravlaaks**

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