

NYE EASTER SUNDAY BRUNCH

ENJOY NYE BRUNCH FAVORITES SERVED TO YOU À LA CARTE SMALL PLATES STYLE

\$90

TABLE SERVED BREAD AND PASTRIES

Croissant, Cranberry Raisin Focaccia, Cheese Danish, Raspberry Danish Bagel, Soft Pretzel, Maple Butter, Goat Cheese Butter, Strawberry Jam, Grape Jelly

BOTTOMLESS

Mimosa, Aperol Spritz, Bloody Mary

STARTERS

SHRIMP COCKTAIL

Poached Jumbo Shrimp, Cocktail Sauce, Lemon

HALF SHELL OYSTERS

Horseradish Cocktail Sauce, Mignonette, Tabasco, Lemon

BLUE CRAB COCKTAIL

Cocktail Sauce, Mustard Sauce, Lemon

SMOKED SALMON

Onion, Capers, Cucumber, Crème Fraiche

HALF SALAD

Classic Caesar or NYE Chopped

SOUP

French Onion or Lobster Bisque

FRUIT PLATE

Watermelon, Pineapple, Cantaloupe, Grapes, Strawberries

BRUNCH ENTREES

(CHOOSE ONE ITEM PER GUEST)

STEAK & EGGS

8oz. NY Strip, Cream Cheese Scrambled Eggs, Country Potatoes

BLACKENED CHICKEN MAC & CHEESE

Campanelle Pasta, NYE Cheese Sauce, Diced Chicken Breast

BUTTERMILK BISCUITS & COUNTRY GRAVY

Country Potatoes

STEAKHOUSE COBB SALAD

Grilled NY Strip, Heirloom Tomato, Nueske's Bacon, Cage Free Eggs, Avocado, Buttermilk Blue Cheese, Chopped Romaine, Choice of Ranch or Blue Cheese Dressing

BANANAS FOSTER FRENCH TOAST

Challah Bread French Toast, Sliced Banana, Rum Caramel Sauce

HONEY DIJON SALMON

Faroe Island Salmon, Grilled Asparagus, Honey Dijon glaze

STRAWBERRIES & CREAM PANCAKES

Three Buttermilk Pancakes, Strawberries Sauce, Whipped Cream

AVOCADO TOAST EGGS BENEDICT

Toasted English Muffin, Haas Avocado, Heirloom Tomato, Poached Egg, White Cheddar Hollandaise

BRUNCH BURGER

Dry Aged 8oz. Burger, Nueske's Bacon, Gruyere Cheese, Over Easy Egg, Brioche Bun, French Fries

STEAK & EGGS BENEDICT

Toasted English Muffin, Sliced NY Strip, Poached Egg, Béarnaise Sauce

DRY AGED NY STRIP

12oz.

DRY AGED RIBEYE

16oz.

FILET MIGNON

8oz.

CRAB CAKE SANDWICH

Lettuce, Heirloom Tomato, Remoulade Sauce, Old Bay French Fries

EXTRAS

TWO EGGS ANY STYLE

BUTTERMILK BISCUIT WITH GRAVY

BACON RASHER

COUNTRY POTATOES

GRILLED ASPARAGUS

BAKED POTATO

FRENCH FRIES

CREAMED CORN

CREAMED SPINACH

ADD ONS

COLD WATER LOBSTER TAIL

\$65

1LB KING CRAB LEGS

\$125

COLOSSAL STONE CRAB

\$8/oz

A-5 JAPANESE WAGYU FILET MIGNON

\$24/oz

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Alcohol, tax and gratuity not included. See NYE Steak for complete details. Management reserves all rights.