COUNCIL OAK®

Steaks & Seafood

SUNDAY BRUNCH

$60 PER PERSON

A Complimentary Mimosa To Start Your Experience

FROM OUR BAKERY

Freshly Baked Croissants, Danishes, Assorted Muffins, English Muffins, Toast

ACCOMPANIMENTS

Greek Yogurt With Granola & Berry Parfaits
Sliced Fresh Seasonal Fruits

SOUP DU JOUR

Chef's Seasonal Soup

SALADS

Classic Caesar Salad
Caprese Salad
Israeli Couscous Salad
Leafy Greens

FRESH SEAFOOD RAW BAR

Snow Crab Clusters
Poached Shrimp
Fresh East Coast Oysters
House-made British Columbia Salmon Trio:
Applewood Smoked, Dill Cured, Beet Cured
Accompanied by an Array of Gourmet Condiments & Toppings

EGG SELECTION

Scrambled Eggs, Fried Eggs, Poached Eggs
Or
Egg Casserole, Lardon, Rainbow Swiss Chard,
White Beans
Or
Build Your Own Omelette:
Bell Peppers, Onions, Mushrooms, Ham, Spinach
Tomato, Swiss & Cheddar Cheeses

Tax and Gratuities not included

CARVING

28 Day Dry Aged Butcher's Cut From Our Himalayan Salt Aging Room
Horseradish & Jus

SIDES

Applewood Smoked Bacon
Buttermilk Pancakes With Warm Maple Syrup
Moules Marinières With PEI Mussels In A White Wine, Garlic & Herb Broth
Coal Roasted Carrots & Beets
Potatoes Au Gratin
Baked Mac & Cheese

DESSERT

Coffee Cakes, Cinnamon Rolls
Warm Bread Pudding
Mousses, French Pastries

BEVERAGE MENU

HOT BEVERAGES

Lavazza Coffee	*$5*
French Press Coffee	*$12*
Assorted Teas	*$5*

COLD BEVERAGES

Freshly Squeezed Orange juice	*$8*
Soft Drinks	*$5*
Icelandic Water 1L	*$9*
San Pellegrino 1L	*$9*

BRUNCH COCKTAILS

Mimosa	*$13*
Caesar	*$15*

SPARKLING WINE

Moët And Chandon	*$165*
Terre Gaie Prosecco	*$58*
Ice Cuvée Prosecco	*$85*

SIGNATURE COCKTAILS

Nutty Gentleman	*$25*
Charred Elixir	*$18*
Botanical Garden	*$16*
Rock Tai	*$20*
The Oak	*$19*

Tax and Gratuities not included