

# Easter Brunch

Sunday, April 9th  
10am - 4pm

## HOT & SAVORY

**Lobster Benedict - \$35** | Butter poached lobster, toasted English Muffin, poached egg, Hollandaise, served with breakfast potatoes

**Classic Egg Benedict - \$16** | Ham, toasted English Muffin, poached egg, Hollandaise, served with breakfast potatoes

**Scrambled Egg Breakfast - \$17** | Three scrambled eggs, bacon or sausage, served with a toasted English Muffin & breakfast potatoes

**Croissant Egg & Cheese - \$14** | Fried egg, cheddar cheese, bacon or sausage, buttery croissant, served with breakfast potatoes

**Steak & Eggs - \$24** | Grilled Teres Major, breakfast potatoes, poached egg, seasoned tomato slices, served with a side of Hollandaise

**Veggie Frittata - \$17** | House-made frittata with a medley of roasted red peppers, onions, mushrooms, broccoli, & cheese

## HEARTY SANDWICHES

**Steak Sandwich - \$19** | Filet, caramelized onions, sautéed mushrooms, topped with Gorgonzola cheese

**Breakfast Burger - \$17** | 8oz beef patty, fried egg, crispy bacon, aji verde, lettuce, pickled onions





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## LIGHTER FARE

**Pomegranate Salad - \$12** | Spinach, roasted squash & candied walnuts, topped with a maple Dijon dressing & pomegranate seeds

**Avocado Toast - \$16** | Poached egg, cherry tomatoes, Goat Cheese crumbles, sliced avocado, Balsamic drizzle, choice of Sourdough or Rye bread

**Lox Bagel - \$18** | Chive & dill cream cheese, smoked salmon, red onion, tomato, avocado, capers, on an Everything bagel

## SWEET BITES

**Blueberry Cream Cheese Stuffed French Toast - \$16** | Savory Brioche bread, blueberry cream cheese, real maple syrup

**Yogurt Breakfast Bowl - \$14** | Vanilla yogurt, sliced banana, strawberries, blueberries, house-made granola







# Easter Dinner Specials

Sunday, April 9th  
5pm - 8pm

## **SLOW BRAISED LAMB SHANK** — **\$ 36**

Tender lamb, Parmesan polenta, fried Brussels Sprouts,  
mushrooms, topped with a demi glace

## **\$ 26 — BROWN SUGAR DIJON GLAZED PORK LOIN**

Tender & juicy pork loin served with Fingerling  
potatoes and asparagus







# Specialty Cocktails

Sunday, April 9th  
10am - 4pm | 5pm - 8pm



## TROPIC OF GALLAGHER — \$ 7

Acid adjusted watermelon, melon simple syrup, basil  
honey syrup, Bimini Gin

## \$ 15 — DEVIL'S GARDEN

Spicy chipotle & jalapeño Bloody Mary mix, Espolon  
Tequila

