# Father's Day Brunch

Adults \$57 / Children \$17 (order from the Children's Menu)

Enjoy One of our Craft Beers, or a Glass of Champagne, Orange Juice, Soda, or Coffee

Beignets and Ambrosia

Fresh Seasonal Fruit with a Sweet Yogurt and Home-Made Almond Granola Served with a plate of our Puffy Beignets

### Choice of One Entrée

#### Surf and Turf

Toasted English Muffin, Shrimp & Blue Crab Cake, one Poached Organic Egg, and "Veuve" Hollandaise, alongside Sauteed Baby Spinach, Braised Kobe Beef Short Ribs in a Port Wine Reduction. Served with a Parmesan Corn Polenta

#### Steak & Eggs

Chimichurri-Marinated Skirt Steak, Two Organic Eggs any Style, Peperonata, Two Lemon Ricotta Pancakes topped with Ricotta Mousse, Blueberry Chutney & Finished with a Dusting of Powdered Sugar

## Colossal Shrimp Louie Salad

Poached Shrimp, Gem Lettuce, Hard Boiled Organic Egg,
Avocado, Heirloom Cherry Tomatoes, Applewood Bacon, Pickled Red Onion,
Roasted Pepitas, Brioche Croutons and Thousand Island Dressing.
Garnished with Fried Capers & Lemon

# Alaskan King Salmon

Pan-Roasted King Salmon Over Bucatini Pasta in a Creamy Meyer Lemon Sauce with Asparagus, Pancetta and Pecorino Cheese

# Hickory Smoked Baby Back Ribs

Slow-smoked Baby Back Ribs served with Grilled Yellow Corn on the Cob, Baby Kale Salad & Buttermilk Biscuit

#### Prosciutto Chicken

Prosciutto di Parma Wrapped Free-Range Chicken Breast topped with Homemade Basil Pesto Sauce over Ricotta Gnocchi with Asparagus, English Peas, Roasted Tomatoes & Parmesan Cheese

#### Roasted Prime Rib Sandwich

Thinly Sliced Rosemary Sea Salt Roasted Ribeye, Emmental Swiss Cheese, Caramelized Onion, Arugula and Whole Grain Mustard Aioli. Served on Griddled French Baguette with Side of Au Jus