

Mother's Day Brunch & Dinner

WELCOME & BON APPÉTIT!

Sunday, May 10, 2026 | 11am - 3pm

UNLIMITED PROSECCO OR PROSECCO MIMOSAS | 21.5 PER PERSON
served with your choice of fresh orange or grapefruit juice

BRUNCH SPECIALS

11AM - 3PM

Full lunch menu is also available

TRUST US CINNAMON ROLLS | 8 EA 2 | 15

fresh, warm, scratch-made, with raisins, cream cheese-frosting

CLASSIC EGGS BENEDICT | 24.5

english muffin, two poached eggs, canadian bacon, hollandaise sauce, fresh fruit, roasted baby white potatoes

**SMOKED NORWEGIAN SALMON +
SPRING ASPARAGUS BENEDICT** | 36.5

thinly sliced fillet of norwegian smoked salmon, grilled spring asparagus, oak fire-grilled, poached eggs, english muffin, tangy hollandaise sauce, fresh fruit, roasted baby white potatoes

ALASKAN CRAB + SAUTÉED SPINACH BENEDICT | 42.5

alaskan red king crabmeat, fresh spinach, hollandaise sauce, fresh fruit, roasted baby white potatoes

FILET MIGNON BENEDICT | 49

two 3 oz filet mignon medallions, poached eggs, hollandaise sauce, fresh fruit and roasted baby white potatoes, choice of sautéed spinach, sautéed mushrooms, or oak fire-grilled asparagus

ALL-DAY BRUNCH & DINNER SPECIALS

11AM - 3PM | 4PM - 9PM

ROTISSERIE-ROASTED MARY'S ORGANIC CHICKEN | 38.5

mary's is universally recognized as among the finest available, wood rotisserie-roasted. choose between two presentations: whipped yukon gold potatoes and glazed baby carrots and haricots verts amandine or oak-grilled asparagus, olive, feta, tomato, onion salad, lemon vinaigrette

SIGNATURE PRIME RIB | 72.5

usda prime aged prime rib of beef, seasoned with our house beef seasoning blend, au jus, creamed fresh horseradish, whipped yukon gold potatoes, glazed baby carrots, haricots verts amandine

STEAKS

Brandt Family Farms, USDA Prime. In-house aged 35 days – hand-cut and trimmed daily. House steak seasoning. oak fire-grilled. Served with perfect butter whipped Yukon Gold potatoes and chef's market vegetable choice.

FILET MIGNON - BARREL CUT | 66 (8OZ) 84.5 (12OZ)
center cut, sauce béarnaise, seasoned, oak fire-grilled

DEFINITIVE NEW YORK STRIP (14OZ) | 65
center cut, merlot wine, roasted shallot, truffle, maître d' butter

TO PAIR & TO SHARE - À LA CARTE MAINE LOBSTER TAIL (8OZ) | 59
drawn butter, lemon

DESSERTS

Spring Berries

MIXED BERRY SHORTCAKE | 16

strawberries, raspberries, blueberries, blackberries macerated with grand marnier, over fresh baked shortcake, with whipped cream

**STRAWBERRY MEYER LEMON MASCARPONE
CHEESECAKE** | 15

fresh strawberries, meyer lemon juice and zest, house-made purée of raspberries and mixed berry garnish, almond graham cracker crust

JUMBO STRAWBERRIES - CALLEBAUT CHOCOLATE-DIPPED | 16
whipped cream, shaved chocolate