

# Happy Mother's Day

## BRUNCH

### TRADITIONAL BREAKFAST \$14

SAUSAGE & BACON, 2 EGGS, AMERICAN FRIES & TOAST

### CRAB & AVOCADO TOAST AND EGGS \$19

CIABATTA BREAD, GRILLED AND TOPPED WITH AVOCADO, FRESH EGG, AND JONAH CRAB CLAWS.

### BELGIAN WAFFLE \$16

HOUSE-MADE BELGIAN WAFFLES TOPPED WITH FRESH BERRIES, WHIPPED CREAM, AND CHOICE OF SAUSAGE OR BACON.

### BACON-WRAPPED FILET & EGGS \$30

THICK CUT BACON WRAPPED FILET MIGNON WITH DETROIT ZIP SAUCE, CHOICE OF EGGS (2), AMERICAN FRIES & TOAST.

### STUFFED CHICKEN FRANCESE \$22

TWIN CHICKEN BREASTS STUFFED WITH ASPARAGUS, ROASTED RED PEPPER, AND TALEGGIO CHEESE, DREDGED IN EGG WASH AND SAUTÉED. TOPPED WITH WHITE WINE, LEMON-BUTTER SAUCE, AND SERVED WITH ROASTED BABY POTATOES AND HARICOT VERTS.

### GRILLED CENTER-CUT PORK CHOP \$24

BONE-IN CENTER CUT PORK CHOP, TOPPED WITH HOUSE-MADE CHIMICHURRI SAUCE, SERVED WITH ROASTED BABY POTATOES AND HARICOT VERTS.

### GRILLED CEDAR PLANK SALMON \$25

MARINATED SALMON ON CEDAR PLANKS SERVED WITH ROASTED BABY POTATOES AND HARICOT VERTS.

## SPRING GREENS

### SPINACH & ARUGULA BERRY SALAD \$13

BABY SPINACH & ARUGULA, RADICCHIO, SEASONAL BERRIES, GORGONZOLA CHEESE, SLIVERED ALMONDS, AND BERRY VINAIGRETTE.

### BURRATA & HEIRLOOM TOMATO CAPRESE \$15

IMPORTED BURRATA MOZZARELLA, HEIRLOOM TOMATO, EXTRA VIRGIN OLIVE OIL AND BALSAMIC GLAZE.

### CAESAR SALAD \$12

ROMAINE LETTUCE TOSSED WITH PARMESAN CRISPS, HOUSE CROUTONS AND CAESAR DRESSING.

ADD CHICKEN \$6

ADD SALMON \$9

## SWEETNESS

LIMONCELLO SIZZLE CAKE \$10

BLACK TIE CHOCOLATE SIZZLE CAKE \$10