



Mother's Day

BRUNCH

\$89.95

AMUSE BOUCHE

PETITE CREPE

with cream cheese tomato compote, topped with fresh tomato and basil

FIRST IMPRESSIONS

LOBSTER BISQUE

Silky lobster soup finished with sweet lobster and crème fraîche

BEEF SALAD

Poached red and yellow beets, baby arugula, roasted pistachios, strawberries, and goat cheese, topped with aged balsamic

CAESAR SALAD

Grilled hearts of artisan romaine, classic Caesar dressing, polenta croutons, and shaved Parmesan

NEW ENGLAND LOBSTER ROLL

Canadian lobster with a lemon butter filling on a soft roll

AVOCADO TOAST TRIO

A trio featuring:

- Traditional avocado toast with sliced avocado, arugula and heirloom tomatoes
- Smoked salmon avocado toast
- Prosciutto avocado toast with strawberry preserve

ROCKIN' OYSTERS ROCKEFELLER

Broiled oysters topped with house-made cheese sauce, sautéed spinach, panko bread crumbs, and crispy prosciutto

SIGNATURE PLATES

PRIME RIB

Slow-roasted prime rib served with creamy JP potato

STEAK AND EGGS *Aged 45 days*

8oz Prime New York strip steak with two sunny side up eggs

CHICKEN AND WAFFLES

Classic Belgian waffle topped with crispy fried chicken, served with mustard aioli and a side of maple syrup

CRAB CAKE BENEDICT

Jumbo lump Maryland-style crab cake with poached egg and hollandaise sauce

GRILLED CEDAR PLANK SALMON

Creole mustard, brown sugar, and thyme-rubbed salmon, grilled on a cedar plank and served with broccolini

OSCAR STYLE FILET MIGNON *8oz | Aged 30 days*

Prime Filet mignon topped with classic Oscar garnish, served with a petite loaded baked potato

FINAL INDULGENCE

PANCAKE TOWER

Stack of buttermilk pancakes with almonds and chocolate chips, served with strawberry and caramel sauce

RICOTTA & PEAR PETITE GÂTEAU

Creamy, smooth ricotta cheese and pears, nestled in a buttery crust

CHOCOLATE MOUSSE PETITE GÂTEAU

Decadent layers of chocolate mousse topped with rich chocolate

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Due to the sustainable ranches that we proudly purchase our beef from, we have limited availability.*