



- First Course -

Clam Chowder

house-made saltines

Caesar Salad

romaine, parmesan, croutons

- MAIN COURSE -

Frittata Florentine

spinach, swiss cheese

Crab Cakes Benedict*

poached eggs, hollandaise, potato wedges

Brunch Burger*

fried egg, american cheese, smoked bacon, crispy onions, brioche

Lobster Pancakes

tarragon butter, maple syrup

- DESSERT -

Chocolate Mousse

caramel sauce

Coconut Rum Cake

banana brûlée, cream cheese frosting, rum caramel, toasted coconut

\$35 PER PERSON

Menus subject to seasonal change

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Please inform your server of any allergies prior to ordering.

