



FATHER'S DAY

3 COURSE CHAMPAGNE BRUNCH - \$42PP

FIRST COURSE

Choice of one

TOMATO & WATERMELON GAZPACHO

Avocado & Lump Crab

SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach, Applewood Smoked Bacon, Tart Apples, Whole Grain Mustard Hollandaise

GRILLED TEXAS QUAIL

Mustard Spaetzle, Forest Mushrooms, Kale, Dried Apricot Bacon Glaze

TEXAS PEACH SALAD

Prosciutto, Fresh Mozzarella, Marcona Almonds, Frisée, White Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Romaine Hearts, Roasted Garlic Croutons, Parmesan Crisp

FRIED GREEN TOMATOES

Shrimp Remoulade, Avocado, Baby Arugula

SECOND COURSE

Choice of one

BRAISED SHORT RIB HASH

Potato Hash, Red Onion, Bell Pepper, Crimini Mushrooms, Sautéed Spinach
Two Poached Eggs, Green Chili Hollandaise, Grilled Sour Dough & Fresh Fruit

GULF REDFISH

Wood Grilled, Sweet Corn & Grape Tomato Carolina Gold Rice, Roasted Zucchini,
Yellow Squash, Tomato Vinaigrette & Crawfish Tails

EGGS BENEDICT

Poached Eggs, English Muffins, Sautéed Spinach, Smoked Ham, Hollandaise, Fresh Fruit, Home Fries

SEAFOOD RISOTTO

English Peas, Jumbo Shrimp, Crab, Mussels, & Clams. With A Tomato-Basil Shellfish Broth

BEEF TENDERLOIN

Oak Grilled, Danish Blue Cheese Crust, Roasted Fingerling Potatoes
Caramelized Onions, French Beans, Red Wine Reduction

DOUBLE CUT PORK CHOP

Herb Crusted, Buttermilk Mashed Potatoes, Sautéed Broccolini, Tarragon Creamed Corn

THIRD COURSE

Choice of one

CLASSIC KEY LIME PIE

The Official Florida State Pie

CALLEBEAUT DARK CHOCOLATE TART

Caramel, Orange & Hazelnut Crust

TOASTED COCONUT MOUSSE PIE

Belgian Chocolate Painted Macadamia Shortbread, Fresh Berries, Raspberry Coulis

CHILDREN'S MENU - \$11

FIRST COURSE

ANGEL HAIR PASTA

Butter, Garlic & Cheese Bread

or

CHICKEN TENDERS

French Fries & Fresh Fruit

SECOND COURSE

CHOCOLATE SUNDAE

Vanilla Bean Ice Cream