

# 2021 Mother's Day Brunch Menu

SUNDAY, MAY 9TH 11AM-2:30PM  
RESERVATIONS ARE REQUIRED

## Grilled Shrimp & Strawberry Fields Salad 16 GF

citrus grilled shrimp, spring greens, goat cheese, frisee, California strawberries, red onion, toasted almonds, lemon-poppy vinaigrette

## Classic Breakfast 14 GF

3 eggs cooked your choice, crispy bacon, hash browns, fresh fruit, [toast points](#)

## Western Omelet 14 GF

sautéed sweet bell peppers, onions, ham, mushrooms, cheddar, with crispy bacon, hash browns, [toast points](#)

## Chesapeake Omelet 16 GF

sautéed lump crab, country ham, asparagus with crispy bacon, hash browns, [toast points](#)

## Belgium Waffles 14

bananas fosters sauce, shaved chocolate, chantilly cream, pure Vermont maple syrup

## Traditional Eggs Benedict 14

two soft poached eggs, grill country ham, asparagus, toasted English muffin, hollandaise sauce  
add-lobster hollandaise \$6

## Caribbean Jerk Swordfish 27 GF

citrus grilled swordfish steak, island rice, mango-pineapple slaw, Caribbean sauce

## Grilled Filet Mignon 26 GF

boursin cheese whipped potatoes, spring vegetable succotash, Béarnaise sauce

## Tempura Coconut Fried Shrimp 24

sweet jumbo gulf shrimp, chipotle-lime quinoa pilaf, mango sauce

## Dessert

Peaches & Cream Trifle 6

Strawberry crème brulee 8 GF

Chocolate ganache sponge cake 8

Water's Edge Cinnamon Bun Cake 8

GF-Gluten Free

