



Mother's Day Brunch

May 10, 2015

~ Brunch Buffet ~

*A display of our signature bakery basket with assorted Danish pastries, muffins, breakfast breads and croissants.

*Create your own omelet with an array of fresh vegetables, meats, seafood and cheeses.

*Carving station with Bone in Ham & Baron of Beef.

*Eggs your way, cooked to order.

*Scrambled Eggs & Loaded Scrambled Eggs.

*French Toast & Pancakes with fresh strawberries and whipped butter.

*Fresh fruit, crudité, assorted cheeses, cold cuts and crackers.

*Assorted pastas with your choice of chicken, shrimp, scallops, or an assortment of fresh vegetables, and homemade sauces.

*Sliced bacon, sausage patties and home fried potatoes.

*Gourmet field greens salad with choice of ranch or basil balsamic vinaigrette.

*Plus Homemade Desserts.

\$24.95

~ Additional Breakfast Items ~

Eggs Benedict Oscar Style

\$16.95

A toasted English muffin topped with sautéed spinach, blue lump crab meat and two poached eggs. Drizzled with Hollandaise sauce, and accompanied by two asparagus spears and home fries.

Country Style Eggs Benedict

\$14.95

An all-time favorite with poached eggs, Canadian bacon and Hollandaise sauce, served atop an English muffin. Accompanied by bacon, sausage and home fried potatoes.

Filet Mignon and Eggs

\$18.75

4 oz. Filet Mignon, accompanied by two eggs your way and served with home fried potatoes and your choice of toast.

~ Savory Soups ~

Lobster Bisque

Cup \$6.95

A rich cream soup, velvety in texture, laced with tender pieces of lobster meat and Cream Sherry.

Chicken and Wild Rice

Cup \$4.95

Slow roasted chicken with carrots, onions, celery and wild rice.

~ Delectable Salads ~

Strawberry & Baby Brie Salad

\$15.95

Mixed greens with sliced strawberries, baby brie, and sun dried cranberries. Dressed in raspberry vinaigrette.

Walnut & Bleu Cheese Salad

\$12.95

Romaine lettuce, bleu cheese crumbles, walnuts, pimentos and capers. Dressed with balsamic vinaigrette.

Grilled Chicken Caesar Salad

\$12.95

Char-grilled chicken, Romaine lettuce, Parmesan cheese and herb croutons, tossed in a creamy Caesar dressing.

Gourmet Field Greens

\$5.25

An assortment of lettuces, cucumbers, tomatoes, red onions and carrot ribbons. Served with your choice of dressing.

Spice up your salad with a delicious add on:

Grilled Chicken \$5.25 Grilled Salmon \$8.25 Grilled Shrimp \$7.25

~ Entrees ~

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| Lemon Pepper Salmon | \$17.95 | Macadamia Encrusted Mahi | \$19.95 |
| Char-grilled and served with a lemon pepper butter sauce. Served with rice pilaf and Chef's vegetables. | | Fresh Mahi-Mahi dressed in a sweet macadamia sauce. Served with rice pilaf and Chef's vegetables. | |
| Blackened Mahi-Mahi | \$18.95 | Shrimp Scampi | \$19.95 |
| Oven roasted, fresh blackened Mahi-Mahi, with a chipotle lime vinaigrette. Served with rice pilaf and Chef's vegetables. | | Tender plump white shrimp sautéed in butter, garlic and white wine with tomatoes. Served over angel hair pasta and garnished with crostinis. | |
| Chicken Piccata | \$16.95 | Goat Cheese Stuffed Chicken | \$20.95 |
| Pan seared chicken breasts, sautéed in a light lemon Piccata sauce with rice pilaf and Chef's vegetables. | | Panko encrusted chicken breast filled with goat cheese, spinach and sundried tomatoes. Served with potatoes au gratin, asparagus, and roasted cherry tomatoes & finished with a pesto cream sauce. | |

The Grille's Prime Rib \$21.95

Our Prime Rib is hand selected by identifying three primary characteristics – marbling, maturity, and muscle texture to ensure that the highest level of tenderness, juiciness & flavor is attained. Our 8 oz. prime rib is served with potatoes au gratin, creamed corn, asparagus spears, au jus, and creamy horseradish sauce.

~ Desserts ~

Our very own signature homemade desserts, made with the freshest ingredients.

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| Vanilla Bean Crème Brulee | \$6.95 | Coconut Tres Leche | \$6.95 |
| A classic, chilled custard, topped with a crisp sugar glaze. Garnished with whipped cream and a strawberry. | | A white cake soaked in a mix of coconut milk, sweet condensed milk & whole milk. Topped with toasted coconut. | |
| Brownie Delight | \$6.95 | Profiterole | \$6.95 |
| A fudgy, chewy brownie served warm. Stacked with a scoop of vanilla bean ice cream and hot fudge. | | Vanilla ice cream incased in a light and airy pastry puff, glazed with hot fudge. | |
| Key Lime Pie | \$5.95 | Strawberry La Crème Cheesecake | \$7.95 |
| Our version of a Florida favorite. A sweet & tart filling made with key lime juice in a graham cracker crust. | | Topped with mouthwatering crème brulee topping. The best cheesecake south of New York! | |
| Tiramisu | \$6.95 | Blood Orange Sorbet | \$4.95 |
| Our version of the classic made with espresso and Kahlua. | | An explosion of orange flavor! This light & tart treat is the perfect ending to any fabulous meal. | |

Gourmet Gelatos \$4.95

Tahitian Vanilla Bean ~ Sea Salt Caramel

We are pleased to accept Visa, Master Card and American Express.

Sorry, we do not accept personal checks.

For your convenience, 20% gratuity will be added to parties of 8 or more

A reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food born illness