



small plates

fruit plate	10
honey dew, seasonal berries, pineapple, kiwi, orange, cantaloupe	
hash	14
prime rib eye, potatoes, onions	
creamy scallop potatoes	10
crispy leeks	
house-made fennel sausage	10
beef and pork, fresh fennel, garlic, caramelized shallots	
colossal gulf shrimp	16
spicy cocktail sauce	
applewood smoked bacon	8
thick cut	
frisee salad	8
pancetta bacon, oyster mushrooms, avocado, red wine vinaigrette	
caesar salad	8
parmigiana reggiano, crunchy croutons	
assorted pastries	10
mini croissant, assorted breads, wild clover honey, salted sweet cream butter	

brunch plates

signature filet	28
5 ounce certified angus filet, lobster, blue crab, herb cheese	
prime steak and eggs	29
7 ounce prime Kansas City strip, two eggs	
roasted free range chicken	24
white wine, rosemary, garlic, pancetta, pan jus lie	
crab benedict	19
bread bowl, jumbo lump crab, poached egg, asparagus, hollandaise sauce	
lobster frittata	16
lobster, spinach, herb cheese, savory custard, red pepper coulis	
French toast	16
banana custard, fresh cream, pecans, fresh banana, rum spiked syrup	
sea bass	25
crispy leeks, balsamic glaze	
bagels and lox	16
everything bagel chips, smoked salmon, dill cream cheese, capers, shallots, dice eggs, cornichons	
chilled shellfish platter	28
lobster knuckle and claw, scallops, shrimp, jumbo lump crab, spicy cocktail sauce, mignonette, lemon	
braised short ribs	27
oyster mushroom risotto	

side plates

creamed corn	8
shallots, cream, chives	
brandied broccolini	8
heirloom apple brandy, garlic	
baby heirloom carrots	8
honey-ginger glaze	
grilled asparagus	8
hollandaise sauce	

finishing plates

ultimate chocoholic bar	11
decadent assortment of house made chocolates	
house-made sorbets	7
trio of flavors	
house crafted bloody mary	12
signature mimosa	12