



# Sunday Brunch Menu

Served 11:00 AM – 3:00 PM

## Beverages

|   |           |
|---|-----------|
| <b>Classic Mimosa</b>                           | <b>8</b>  |
| <b>Fresh Florida Orange or Grapefruit Juice</b> | <b>4</b>  |
| <b>Bloody Mary</b>                              | <b>8</b>  |
| <b>Cuban Mojito Cocktail</b>                    | <b>10</b> |

## Breakfast Favorites

|  |           |
|--|-----------|
| <b>Buttermilk Donut Holes</b>  | <b>12</b> |
| Sugar Dusted, Warm Caramel   |           |
| <b>Banana Berry Bowl</b>   | <b>15</b> |
| Fresh Berries, Banana, Honey Whipped Greek Yogurt, House-made Macadamia & Coconut Granola                          |           |
| <b>Classic Eggs Benedict</b>   | <b>15</b> |
| Two Poached Eggs, Creamy Hollandaise Sauce, Toasted English Muffin & Grilled Canadian Bacon, Fresh Seasonal Fruits |           |
| <b>Brioche French Toast</b>  | <b>15</b> |
| Thick cut Brioche, Apple Wood Smoked Bacon, Fresh Fruit & Warm Maple Syrup, Whipped Rum Butter                     |           |
| <b>Farmhouse Omelet</b>  | <b>17</b> |
| Ham, Onions, Green Peppers & Cheddar Cheese, Fresh Fruit & Home Fries  |           |
| <b>Steak, Egg &amp; Cheese Croissant</b>   | <b>23</b> |
| Sliced Ribeye, Mushrooms & Gruyere Omelet Style, Giant Old School Croissant, Breakfast Potatoes                    |           |
| <b>Crab Cake Eggs Benedict</b>   | <b>21</b> |
| Two Poached Eggs over Crispy Crab Cakes, Topped with Creamy Hollandaise Sauce, Fresh Seasonal Fruits               |           |
| <b>Slow Roasted Prime Rib</b>  | <b>25</b> |
| 10 oz Cut Au Jus, Creamy Horseradish   |           |