

HAPPY  
*Father's Day* SPECIAL BRUNCH  
 11:00AM - 2:00PM  
 COCKTAILS

- Champagne Cocktails (Cheers to Dad): Mimosa, Bellini, Elderflower, Raspberry. 8
- Dad's Bloody Mary: Vodka, spiced Bloody Mary mix, two jumbo SHRIMP, olives and citrus. 17
- The Grill Master: Maple Knob Creek Bourbon, Orange Bitters, garnished with crispy bacon. 14 (smoked \$2)
- Frozen Watermelon Martini: Le Citron Grey Goose, Watermelon puree, fresh lime, mint spring. 15
- Frozen Mango Margarita: Mi Campo Reposado, Mango Puree, Citrus Blend, Chamoy and Tajin Rim. 15

BRUNCH

- STEAK & FRITES:** 8oz NY Steak, Chimichurri Sauce, Arugula, Crispy Fries, Shaved Parmesan Cheese. 27 (GF)
- TRUFFLE SHORT RIB HASH:** Slow Braised Shredded Short Rib over Crispy Potatoes, Caramelized Onions and Wild Mushrooms, Two Sunny Side Eggs, Truffle Hollandaise Sauce. 28 (GF)
- BRUNCH TACOS:** Scrambled Eggs, Spanish Chorizo, Aged Cheddar, Fresh Pico De Gallo, Crema served with crispy French fries. 18
- SMOKED SALMON BOWL:** Homemade Cheddar Egg Bites, Norwegian Smoked Salmon, Roasted Butternut Squash, Fresh Spinach, Avocado, Fresh Lemon Dill Sauce. 25 (GF)
- WAFFLE AND CHICKEN BLT:** Belgium Waffle, Crispy Buttermilk Chicken, Sungolds, Avocado, Arugula Crispy Bacon, Drizzle of Chipotle Aioli. 25
- FRENCH TOAST:** Fluffy Brioche French Toast topped with Seasonal Berries Syrup, Crispy Bacon. 18
- CRAB TORTELLINI:** Homemade Three Cheese Tortellini, Jumbo Lump Crab in a Silky Lemon Cream Sauce, Chili Flakes, topped with Toasted Breadcrumbs. 30
- MEDITERRANEAN BRANZINO:** Pan Seared, over Lemon Herb Roasted Potatoes, topped with Cucumber, Tomato and Red Onion Salad in a Bright Zesty Dressing finished with shaved Feta Cheese. 34 (GF)

SPECIAL DESSERT

**HOMEMADE BROWNIE CARAMEL CHEESECAKE 14**

REGULAR MENU / KIDS MENU  
 AVAILABLE ALL DAY  
 AND SEASONAL SPECILAS

