

# EASTER BRUNCH MENU

\$59 PER PERSON | 8AM-2PM

## STARTER

FRESH BAKED ASSORTED BREAKFAST PASTRIES  
*honey whipped butter*

## APPETIZER

CHOOSE ONE

SMOKED SALMON &  
CUCUMBER TEA SANDWICHES  
*whipped cream cheese, watercress*

JUMBO SHRIMP COCKTAIL  
*citrus cocktail sauce*

BEIGNETS  
*powdered sugar, cajeta sauce*

DEVILED EGGS  
*sun-dried tomato, basil pesto,  
micro green*

CAESAR SALAD  
*chopped romaine lettuce, parmesan  
cheese, croutons, caesar dressing*

CARROT GINGER SOUP  
*coconut cream, carrot top pesto*

## ENTRÉES

CHOOSE ONE

LOBSTER OMELET  
*roasted wild mushrooms, black pepper bacon, tarragon*

STEAK & EGGS  
*petite filet, two local eggs, shaved asparagus,  
brunch potatoes, béarnaise sauce*

FRIED CHICKEN & BISCUIT  
*buttermilk fried chicken breast, house-made biscuit,  
candied bacon, sunny-side egg, arugula, brunch potatoes,  
blueberry honey jam*

CRAB BENEDICT  
*english muffin, wilted spinach, roasted roma tomato,  
poached eggs, brunch potatoes, creole hollandaise*

STEAK WEDGE SALAD  
*wood-grilled marinated flank steak, black pepper bacon,  
point Reyes cheese, tomatoes, baby iceberg lettuce,  
ranch dressing*

MUSHROOM & GRUYÈRE PATTY MELT  
*house-made burger patty, gruyère cheese, roasted chef's mix,  
caramelized onion aioli, arugula, breakfast potatoes*

## DESSERT FOR THE TABLE

LEMON BLUEBERRY POUND CAKE, CARROT CAKE, TUXEDO CHEESECAKE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

97 WEST  
KITCHEN & BAR