

Sunday Brunch on the Bay

Prix Fixe \$30 Per Person

FIRST COURSE Soup Du Jour

Dock Made Gravlax

Potato Latkes, Chive Emulsion, Capers

Red Wine Poached Pear Salad UPLAND CRESS, CANDIED WALNUTS, BLUE CHEESE, SHALLOT VINAIGRETTE

Grilled Baby Romaine Hearts

Tomato Relish, Bacon, Pumpkin Seeds, Parmesan Dressing

Loup De Mer Ceviche

Avocado, Soy Jalapeños, Taro Root Chips, Cilantro, Caviar Lime

Steak Tartare

Angus Filet Mignon, Hydro Mache, Sunny Side-Up Quail Egg, Violet Mustard Mayo

Grilled Spanish Octopus

Olive Tapenade, Bilbao Chorizo, Fingerling Potatoes, Saffron Emulsion

Granola and Greek Yogurt

Fresh Seasonal Berries and Honey

SECOND COURSE

Brioche French Toast

Toasted Almonds, Apple Wood Smoked Bacon, Vanilla Chantilly

Smoked Salmon Bagel

Horseradish Cream Cheese, Baby Heirloom Tomatoes, Chives

Eggs Benedict

Gravlax or Canadian Bacon, Potato Gratin, Hollandaise

Omelette du Jour

Roasted Baby Red Potatoes, Mixed Green Salad

Shrimp and Grits

Bacon Powder, Citrus Salad, Sundried Tomato Pesto

Free Range Chicken and Waffles

Panko Fried Chicken, Maple Syrup, Fresh Berries, Hazelnut Whipped Cream

- \$10 Additional Charge -Fresh Fish du Jour

Changes Daily

Pan Seared Fresh Salmon

Lemon Risotto, Mediterranean Relish

Jidori Organic Chicken Breast

Roasted Potatoes, Red Wine Emulsion, Asparagus

Steak Sandwich

Butter Lettuce, Tomato, Fried Egg, Béarnaise Sauce

Angus Certified Sirloin Steak

Pommes Frites, Bordelaise Sauce, Arugula Salad

Angus Certified Beef Hamburger

St. Andre, Caramelized Onions, Aioli, Pommes Frites, Arugula, Heirloom Tomato

Coffee, Soda, Iced Tea \$6, Juice \$6 - \$8 Bloody Mary's \$12, Mimosas & Hibiscus \$10, Beer \$7

A 20% service charge is added to all checks for parties of 6 or more.

Thank you for dining at the Dock.