



**Sunday Brunch on the Bay**  
Prix Fixe – Two Courses \$25  
10:30 – 2:00

**FIRST**

**SOUP DU JOUR**

**TOMATO GAZPACHO**

Avocado, Micro Cilantro, Saffron Poached Shrimp

**BABY BEET SALAD**

Whipped Goat Cheese, Candied Pecans, Asian Pears, Walnut Vinaigrette

**GRILLED ROMAINE SALAD**

Candied Bacon, Tomato Tartar, Pumpkin Seeds, Maytag Blue Cheese dressing

**WILD ARUGULA SALAD**

Serrano ham, Dried Cherries, Toasted Pistachio powder, Agridulce Vinaigrette

**STEAK TARTAR**

Angus Filet, Shaved Cornichons, Fingerling Potato Chips, Violet Mustard

**FRIED CALAMARI**

Chili Crusted, Garlic Aioli

**SPICY TUNA**

Eggplant Tempura, Soy Glaze, Wasabi Caviar

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**SECOND**

**EGGS BENEDICT**

Smoked Salmon or Canadian Bacon, Potato Gratin, Hollandaise

**PAIN PERDUE**

Potato Gratin, Applewood Smoked Bacon, Blueberry Sauce

**FRENCH OMELET**

Caramelized Onions, Wild Mushrooms, Gruyere Cheese, Truffle oil

**GRILLED PRAWNS**

Asparagus Risotto, Citrus Salad, Meyer Lemon Emulsion

**TUSCAN CHICKEN SANDWICH**

Roasted Tomatoes, Fresh Mozzarella, Basil Pesto

**ANGUS BEEF SLIDERS**

Caramelized Onions, Cheddar or Blue, Matchstick Potatoes

**Two course Brunch Menu – \$23 per person**

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**Coffee, Soda, Iced Tea \$5 Juice \$6–8**

**Bloody Mary's \$10 Mimosas, Hibiscus \$8, Beer \$7**

**Reserve Now for Father's Day Brunch & Dinner /Reserve the Dock for a Special Celebration**