

# The BOARD ROOM

## MOTHER'S DAY BRUNCH

Sunday, May 11, 2025 | 10am -2:30pm

### GLASS OF BUBBLES INCLUDED

each guest will enjoy a glass of champagne or a mimosa

#### BUTTERNUT SQUASH SOUP

sage cream | toasted pistachios

#### LITTLE GEM WEDGE SALAD

baby lettuce hearts | toasted pumpkin seeds | pomegranate seeds  
crumbled blue cheese | dill blistered cherry tomatoes | shaved bermuda onions  
garlic croutons | lemon herb vinaigrette

#### WARM PROSCIUTTO WRAPPED ASPARAGUS

fig infused balsamic glaze | porcini mushroom seared tomatoes | aged pecorino

### STARTERS

choose one

#### LOBSTER & CRAB RISOTTO

hen of the woods mushrooms | english peas | shaved black truffles  
saffron cream | micro arugula

#### FRESH FRUIT BOARD

seasonal fresh cut fruit & berries | rum cream

#### HOMEMADE COFFEE CAKE BASKET

columbian coffee apple jam

## BRUNCH & ENTREES

choose one

#### SIGNATURE BENEDICT

lobster crab cake | roasted pork belly | braised spinach | grilled tomatoes  
homemade masa cake | fresh tomatillo salsa | deep fried poached egg  
new england hollandaise sauce | buttered rosemary potatoes

#### GRILLED HERB SALMON FLORENTINE

braised spinach | grilled tomatoes | poached eggs | crispy english muffins  
tarragon hollandaise sauce | buttered rosemary potatoes

#### SMOKED PORK BELLY & PURPLE SWEET POTATO HASH

caramelized sweet shallots | grilled red peppers | roasted cabbage  
poached eggs | cremini mushroom | new england hollandaise sauce

#### CLASSIC EGGS BENEDICT

grilled canadian bacon | crispy english muffins | poached eggs  
new england hollandaise sauce | buttered rosemary potatoes

#### CHICKEN FRIED STEAK

herb crusted filet mignon | homemade cheddar cheese & chive biscuit  
two eggs your way | homemade country gravy | buttered rosemary potatoes

#### STUFFED FRENCH TOAST

smoked bacon chili jam | mascarpone | bourbon glazed plantains  
fresh blueberry compote | crispy sweet sugared wontons

#### ROASTED VEGGIE FRITTATA

caramelized sweet shallots | grilled red peppers | winter squash  
grilled tomatoes | fresh cilantro | parmesan & smoked gouda cheese  
cremini mushrooms | tomatillo hollandaise sauce

#### FILET MIGNON & CRAB STUFFED PRAWNS

jack daniels demi glaze | chive butter sauce  
winter baby vegetables | creamy blue cheese scalloped potatoes

#### HERB ROASTED CHILEAN SEABASS

grilled asparagus | yukon potatoes | tomato & caper chutney | chive butter sauce

#### VEGAN ARTICHOKE & SPINACH RAVIOLI

tesoro tomato puree | toasted almonds | fresh arugula pesto | crispy carrots

#### ROASTED PRIME RIB OF BEEF

grilled asparagus | baked potato fully loaded | horseradish cream

## DESSERT

choose one from our regular menu

**\$69**

+ tax & gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
5% will be automatically added to all checks for employee wage increases. Please ask for the manager if you would like this removed.