

The BOARD ROOM

EASTER SUNDAY BRUNCH

April 20, 2025 | 10am -2:30pm

GLASS OF BUBBLES INCLUDED
each guest will enjoy a glass of champagne or a mimosa

STARTERS

choose one

BUTTERNUT SQUASH SOUP

sage cream | toasted pistachio

WINTER GREEN SALAD

organic greens | tomatoes | cucumbers | carrots | blue cheese
glazed pecans | tart dried cherry balsamic vinaigrette

GRILLED ARTICHOKE

tarragon & lemon aioli | parmesan herb crust | blistered lemon

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 BUTTERNUT SQUASH RAVIOLI

tesoro tomato puree | roasted butternut squash | toasted almonds
fresh arugula pesto | crispy carrots

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