

# Mother's Day Brunch

## Choice of Appetizer

**Corn & Crab Bisque**

### **Fresh Fruit Parfait**

homemade granola and wildflower honey yogurt

### **Tropical Shrimp Cocktail**

fresh salsa of mango, pineapple and hearts of palm

### **Strawberry Spinach Salad**

feta, red onion, candied walnuts and balsamic vinaigrette

### **Quiche Lorraine**

with spring greens

## Choice of Entrees

### **Cajun Seared Barramundi**

Jasmine rice, broccolini, lemon caper butter sauce

### **Grilled Duroc 8oz Boneless Pork Chop**

house brown sugar bacon grits and sautéed greens with redeye gravy

### **Scottish Salmon**

roasted potatoes, broccolini and a mango vinaigrette

### **Roast Prime Rib of Beef**

English Cut with oven roasted potatoes, mixed vegetables and au jus

### **Shrimp and Grits**

Andouille sausage, Creole cream sauce and tomato grits

### **Red Fish Benedict**

crab cake topped with poached eggs, citrus tarragon Hollandaise, oven roasted potatoes and mixed vegetables

### **Pain Perdue (New Orleans Style French Toast)**

bananas Foster and apple wood smoked bacon

## Choice of Desserts

### **Liquid Chocolate Cake**

brown sugar cinnamon ice cream

### **"Key West" Style Key Lime Pie**

topped with mango and raspberry coulis and whipped cream

### **Strawberry Chantilly Cake**

layers of sponge cake and whipped cream

**\$31.99 plus tax & gratuity. Children's menu available.**

**20% gratuity added to separate checks and parties of 6 or more. Sorry, no split plate or substitutions.**