



## BOTTOMLESS BRUNCH

SUNDAYS 11AM - 4PM

\$49 PER PERSON

### ⇨ APPETIZER ⇨

#### REZ SHRIMP

*chilled, rez spice, cocktail sauce, gringo blanco sauce*

-OR-

#### STUFFED FRENCH TOAST

*mascarpone, lingonberry, maple*

-OR-

#### HEIRLOOM TOMATO SALAD

*bacon, cornbread croutons, fried red onions, buttermilk dressing*

-ENHANCEMENT-

#### SNOW CRAB AVOCADO TOAST 14

*herbs, chili flakes, pickled red onion*

### ⇨ ENTRÉE ⇨

#### STEAK & EGGS

*4oz filet mignon, two scrambled eggs,  
fingerling potatoes, texas toast*

-OR-

#### ASPARAGUS & EGG GRATIN

*fontina cheese, herb croutons, mornay, chive*

OR-

#### ST. LOUIS RIBS

*rancho beans, coleslaw, texas toast, jack daniel's bbq*

-ENHANCEMENT-

#### PRIME N.Y. STRIP FRITES 21

*au poivre, shoestring fries*

### ⇨ DESSERT ⇨

#### PETITE CHOCOLATE BUDINO

*dulce de leche, soft cream, chocolate soil*

-OR-

#### PETITE LEMON CURD

*burnt meringue, blueberry purée, crumble*

-OR-

#### WARM CHOCOLATE CHIP COOKIE

*vanilla ice cream, caramel*

### ⇨ UNLIMITED MIMOSAS AND BELLINIS ⇨

*Must be 21 years old to consume alcohol. Tax and gratuity are not included. No substitutions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



## À LA CARTE MENU

### STARTERS

#### CORN & CRAB CHOWDER 14

*bacon, crispy onions, chives*

#### OYSTERS 3.50 EACH

*traditional or composed*

#### SHRIMP 21

*chilled, rez spice, cocktail, gringo blanco sauce*

#### GROUPEL BITES 16

*pickled red onion aioli, lemon*

### SALADS

#### CAESAR 13

*chopped romaine, country ham, egg,  
croutons, caesar dressing*

#### BLUE CHEESE 13

*little gem lettuce, cherry tomato, pickled onions, cucumber,  
candied pecans, bacon, blue cheese dressing*

*add protein supplement  
chicken + 10, shrimp + 12*

### ENTRÉES

#### FRIED CHICKEN 24/44

*waffles, citrus butter, maple, hot sauce*

#### BONE-IN RIBEYE 65

*loaded whipped potatoes, bordelaise*

#### FETTUCCINE 39

*crab, shrimp, clams, scallops,  
crushed red pepper, cream*

#### SHORT RIB 40

*creamy polenta, green beans, beef jus*

#### SCALLOPS 40

*collard greens, black-eyes peas,  
warm bacon vinaigrette*

#### SKUNA BAY SALMON 40

*basmati rice, heirloom carrot purée,  
roasted squash*

### EXTRAS

#### BASMATI RICE 8

*butter, parsley*

#### SQUASH CASSEROLE 8

*béchamel, fontina, parmigiano  
reggiano, crispy onions*

#### SHOESTRING FRIES 8

*parsley*

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