



MOTHER'S DAY BRUNCH

SUNDAY, MAY 9 • 11AM - 4PM

\$75 PER PERSON

SNACK

ASSORTED PASTRIES

with honey butter

APPETIZER

REZ SHRIMP

chilled, rez spice, cocktail sauce, gringo blanco sauce

-OR-

STUFFED FRENCH TOAST

mascarpone, lingonberry, maple

-OR-

BENTON'S HAM

house biscuits, cherry-pepper jam, red eye aioli

-OR-

KING CRAB AVOCADO TOAST

toasted ciabatta, soft herbs, chili flakes, pickled red onion

ENTRÉE

STEAK & EGGS

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

-OR-

THE REZ OMELET

boursin garlic-chive cheese, mixed green salad

-OR-

FRIED CHICKEN

waffles, citrus butter, maple, hot sauce

-OR-

PRIME RIB FRITES

au poivre, shoestring fries, parsley

DESSERT

PETITE CHOCOLATE BUDINO

dulce de leche, soft cream, chocolate soil

-OR-

PETITE LEMON CURD

burnt meringue, blueberry purée, crumble

-OR-

PETITE CINNAMON BUN

cast-iron baked, vanilla cream cheese icing

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

WILD MUSHROOM SOUP 11
crème fraîche, croutons, chive oil

OYSTERS 3.50 EACH
traditional or composed

SHRIMP 21
chilled, rez spice, cocktail, gringo blanco sauce

GROUPEL BITES 16
pickled red onion aioli, lemon

BENTON'S HAM 19
house biscuits, cherry-pepper jam, red eye aioli

SALADS

CAESAR 13
chopped romaine, country ham, egg, croutons, caesar dressing

BLUE CHEESE 13
little gem lettuce, cherry tomato, cucumber, candied pecans, bacon, blue cheese dressing

*add protein supplement
chicken + 10, shrimp + 12, steak + 20,
jumbo lump crab + 20*

ENTRÉES

GARGANELLI 26
beef short rib, ricotta, parsley

FRIED CHICKEN 24/44
waffles, citrus butter, maple, hot sauce

BONE-IN RIBEYE 65
loaded whipped potatoes, bordelaise

SHORT RIB 40
creamy polenta, green beans, beef jus

REZ BURGER 18
cheddar, american, bacon, lettuce, tomato, pickles, onion, magic sauce

SHRIMP & GRITS 29
andouille sausage, trinity, sherry

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

DESSERT

CHOCOLATE BUDINO 12
dulce de leche, soft cream, chocolate soil

LEMON CURD 12
burnt meringue, blueberry purée, crumble

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