

# Family Style Brunch \$50

Start with a selection of freshly baked breads & muffins, with butter, cream cheese & assorted jams

Three Course Brunch 1<sup>st</sup> & 2<sup>nd</sup> course- select **one** item from either: Appetizer, Salad, Pasta or Brunch Selection  
3<sup>rd</sup> Course- select **two** items from Entrée section.

## Appetizers

1. Duck Tacos – *crispy wontons, guacamole & pico de gallo*
2. Buffalo Wings – *carrots, celery & bleu cheese*
3. Coconut Shrimp – *fresh mango & dijon horseradish sauce*
4. Thai Calamari – *toasted peanuts & thai chili-cilantro sauce*
5. \*Crispy or Steamed Edamame Dumplings – *Japanese spicy mustard & siracha soy glaze*
6. \*Crispy or Steamed Pork dumplings – *Japanese spicy mustard & siracha soy glaze*

## Salad

1. Chipotle Caesar – *whole romaine hearts, croutons & shaved parmesan*
2. Baby Field Greens – *onions, cucumbers, tomatoes, red wine vinaigrette*
3. Baby Kale & Quinoa – *cranberries, toasted walnuts, ricotta salata & dijon vinaigrette*
3. Chopped Iceberg Salad – *cucumber, red onion, tomato, bell peppers, kalamata olives, feta & red wine vinaigrette*

## Pasta

1. Penne Alla Vodka – *vodka, cream & crushed tomato*
2. Orchiette Primavera – *extra virgin olive oil, garlic, seasonal vegetables*
3. Rigatoni Arrabiata – *spicy tomato sauce*
4. Mac & Cheese – *New York cheddar & crunchy crust*

## Brunch

1. Brioche French Toast – *maple syrup*
2. Belgian Waffles – *fresh fruit compote & whipped cream*
3. Egg White Frittata – *steamed vegetables & minced herbs*
4. Cheese Omelet – *sharp cheddar, swiss & argentinian reggianito*
5. Eggs Benedict – *hollandaise sauce*
6. Yogurt, Granola & Fresh Fruit
7. Breakfast Burrito

**Entrée** (Served with Chef's selection of vegetable & starch)

1. Rosemary Lemon Chicken – *natural jus*
2. Grilled chicken breast – *natural jus*
3. North Atlantic Salmon – *basil oil*
4. Flounder Picatta – *capers & lemon butter sauce*
5. Boneless Beef Short Rib – *braised in fresh tomato & red wine*
6. Any Pasta From Our Pasta Selections
7. Any Brunch Item

(add as a 3<sup>rd</sup> Entrée selection)

Grilled Prime NY Sliced Steak \$9 pp

Roast Prime Rib of Beef \$9 pp

Shrimp & Lobster Mac & Cheese \$9 pp

## Menu Enhancements:

+\$5 for any additional course option

**Half Moon Boat \$115 each**

*Whole lobster, 10 cocktail shrimp, 10 oysters & 10 clams*

*Jalapeno & cilantro mignonette, spice dry mustard sauce, cocktail sauce*

**Seafood Bruschetta \$36 each**

*Littleneck clams, PEI mussels, shrimp & scallops basil oil & grill pan de casa*

**Chipotle Mussels \$26 each**

*Fresh tomato, chipotle, cilantro, lime & grilled pan de casa*

**Lobster Ceviche Molcajete \$34 each**

*Baja California Style mix seafood (fresh lobster, shrimp, scallops, octopus & flounder marinated in our in our special citrus sauce with cucumber, fresh tomato, red onions & avocado)*

## Dessert Additions

1. Flourless Chocolate Cake
2. Homemade Cookies
3. Coconut Risotto Pudding
4. Celebration Cake (your choice of cakes, filling, icing and inscription)
5. Bring your own cake (additional \$3pp for slicing fee)

\$50pp + tax & 16% gratuity + 5% Administration Fee