





EASTER BRUNCH MENU

Sunday April 20, 2025 • 9 AM to 2 PM

Adults: \$85++ | Children Under 12: \$35++ | Children Under 3: Free



FIRST SELECTIONS

Assorted Pastry, Muffins, & Breads
Seasonal Fruit & Yogurt with
House Made Granola
Smoked Salmon with Accompaniments
Deviled Eggs

SALADS

Artisanal Greens Salad Mango Citrus Salad Elote Salad

CHILLED SEAFOOD BAR

Chilled Shrimp, Marinated Cocktail Crab Claws, Smoked Tuna Dip, Ceviche, Oysters on the Half Shell, Sofrito Cocktail Sauce, Horseradish, Lemon and Lime wedges

FEATURED DESSERTS

Key Lime Tarts
Carrot Cake
Coconut Cream Puff
Guava Cheesecake
Strawberry Rhubarb Pie
Banana Pudding
Chocolate Caramel Verrine
Chocolate Raspberry Torte

MAIN SELECTIONS

Scrambled Eggs
Green Onions, & Cheddar
Bacon & Sausage
Potatoes O'Brien
Cuban Style Eggs Benedict
Baked French toast
Blacken Gulf Fish with
Pineapple Relish, Coconut Rice
Herb crusted lamb with Roasted Potatoes,
Chimichurri



Prime Rib with Natural au Jus & Horseradish Cream

Cherry Bourbon Glazed Baked Ham

KID'S ENTRÉE SELECTION

Belgium Waffles, Vermont Maple Syrup
Chicken Fingers
House Made Mac N Cheese
Mixed Fruit

KID'S DESSERT SELECTION

Decorated Sugar Cookies Chocolate Chip Cookies



++ Taxes and 20% gratuity not included.

Menu subject to change due to product availability.