

MOTHER'S DAY BRUNCH

Sunday, May 11

Starters

Yogurt + Granola 14

Fresh Berries, Greek Yogurt, House-made Granola

Shrimp Cocktail 20

Kettle One Cocktail Sauce, Tabasco and Horseradish

Seafood Platter 110

Shrimp, Oysters, King Crab Legs, Salmon Tartare, Lavash, Dijonnaise, Cocktail Sauce, Mignonette

Serves up to 4 guests

Crab Deviled Eggs 16

Curry, Chive, Bacon

Add 1/2 oz caviar 30

Tuna Poke 24

From the Bakery

Chocolate Croissant 8

Cinnamon Roll 9

Lemon Ricotta Coffee Cake 6

Salads

Mason Street Chopped Salad 14

House Mustard Horseradish Dressing, Jones Bacon, Egg, Onion, Tomato, Cucumber, Avocado

Apple & Fennel Salad 15

Wisconsin Blue Cheese, Toasted Walnuts, Sun-dried Cranberries, Red Wine Vinaigrette

Charred Broccoli Salad 13

Pickled Fresno, Toasted Hazelnuts, Herbed Whipped Ricotta, Lemon

Soups

French Onion Soup 12

Caramelized Onion Broth, Sourdough Croutons, Gruyère, and Provolone Cheeses

Seafood Gumbo 14

Shrimp and Scallops, Okra, Crab Fried Rice

Breakfast

Eggs, Bacon & Potatoes 18

Waffles

Malted with Syrup or Hot Honey 16

Strawberry & Mascarpone 20

Crispy Bacon 20

Eggs Benedict

Delmonico Potatoes and Crumpets

Crab Benedict with Asparagus, Arugula and Hollandaise 28

Thick Cut Bacon, Hollandaise, and Fresh Avocado 25

Fresh Avocado, Sautéed Spinach, and Tomato 22

Steak & Eggs 36

6oz Strip Steak, Two Eggs, Delmonico Potatoes

Upgrade to 7oz Filet 49

Lobster Omelet 34

Poached South African Lobster Tail, Fine Herbs, Lemon Butter

Frittata 22

Artichokes, Spinach, Feta, Petite Salad

Avocado Toast 20

Classic with a Poached Egg, Olive Oil Jam, Pickled Fresno, Petit Salad

*Consuming raw or under cooked meats, poultry and seafood may increase your risk of foodborne illness.



a Classic American Grill

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Entrées

Scottish Salmon Piccata 38

Rainbow Chard, Fingerling Potatoes Fried Capers, Olive Oil, Preserved Lemon

Truffle Potato Gnocchi 28

Wild Mushroom, White Truffle Bechamel, Herb Crumbs, Chives

Prime Rib 70

Slow Roasted Prime Ribeye, Potato Purée, and Grilled Broccolini

S.A Twin Lobster Tails 40

Fine Herbed Salad, Pink Berre

Carved Ham 34

Roasted Rainbow Carrots, Herbed Fingerlings, Sprecher Rootbeer & Pineapple Glaze

Brunch Burger 20

10 oz Black Angus Chuck & Sirloin, Pork Belly, Fried Egg, Muenster Cheese, Bacon Jam, Fries

Desserts

Carrot Cake 13

Vanilla Cream Cheese Frosting

Chocolate Cake 13

Fruit Sauce

Panna Cotta 13

Passionfruit, Hazelnut, White Chocolate

Key Lime Pie 13

Fresh Whipped Cream

Kids

Chocolate Chip Mini Pancakes 7

Three Pieces

Cheesy Eggs and Toast 6

Kids Burger with Fries 12

Chicken Tenders with Fries 11

Three Pieces

Buttered Noodles and Broccoli 10

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