

Mother's Day Brunch

—To accommodate all reservations, there is a maximum seating of 1:45mts—
Complimentary mimosas, tavern mary's, white wine sangria, screwdrivers, soda,
juices, coffee, or tea during your meal

—Drinks included—
—A la carte \$8.00 discount—

—Drinks are not included—

STEAK & EGGS FRITES	52.95
8oz grilled hanger steak, scrambled eggs, fries, chimichurri drizzle	
TAVERN BURGER	41.95
10 oz hand form fresh ground angus, toasted brioche bun, bacon and american cheese	
PENNE SHRIMP	41.95
baby arugula, sun-dried tomatoes, vodka tomato cream sauce	
GRILLED BASIL CHICKEN SANDWICH	41.95
fresh mozzarella, beefsteak tomato, baby arugula, basil mayo, herb focaccia	
BUTTERMILK FRIED CHICKEN AND WAFFLES	41.95
maple syrup	
MEDITERRANEAN OMELET	41.95
spinach, feta cheese, diced tomatoes, roasted potatoes	
STRAWBERRY-BANANA FRENCH TOAST	41.95
fresh banana and strawberries, whipped cream, maple syrup	
SCRAMBLED EGG PLATTER	41.95
scrambled eggs, smoked, applewood bacon, sausage, roasted potatoes, toasted sourdough	
EGGS BENEDICT	41.95
poached eggs, toasted English muffin, Canadian bacon, hollandaise sauce	
JUMBO LUMP CRAB CAKE BENEDICT	45.95
eggs benedict over two petite jumbo lump crab cakes	
CRABCAKE CAESAR	45.95
chopped romaine, jumbo lump crab cake, corn salsa, brioche croutons	

CHILEAN SEA BASS PICCATA	44.95
pan-seared, sautéed capers and onions in a lemon white wine sauce, served with roasted potatoes and sautéed broccoli rabe.	
GRILLED BRANZINO FILET	41.95
grilled branzino garnished with fresh herbs, served alongside grilled asparagus and mashed potatoes.	
PISTACHIO CRUSTED SALMON	49.95
served with sautéed broccoli rabe & mashed potatoes	
MAINE LOBSTER RAVIOLI	41.95
shrimp, asparagus, vodka cream sauce	
GRILLED LAMB CHOPS	45.95
served with sautéed broccoli rabe and roasted potatoes.	
SURF & TURF	68.95
center-cut filet mignon and lobster tail, served with sautéed broccoli rabe and French fries.	
18 OZ NEW YORK STRIP	52.95
served with sautéed broccoli rabe & french fries	
22 OZ BONE-IN COWBOY STEAK	68.95
served with grilled asparagus & french fries	
42 OZ PORTERHOUSE	129.95
served with grilled asparagus & french fries	

—Dessert 10.00—

CHOCOLATE TEMPTATION
Layer of chocolate cake made with cocoa from Ecuador,
filled with chocolate and hazelnut creams and a hazelnut
crunch, covered with a chocolate glaze

CREME BRULEE CHEESECAKE
A buttery graham cracker crust with a rich, creamy
vanilla cheesecake filling

CARROT CAKE
Triple layer, with real cream cheese, sliced walnuts and
golden raisins

—Children's 19.95—

MINI CHEESE BURGERS & FRIES - CHICKEN FINGERS & FRIES
CHOCOLATE CHIPPANCAKES - FRENCH TOAST - MAC & CHEESE

