



Private Dining

BRUNCH

\$27 Per Person

Included with Brunch

Assorted Pastries

Fresh Fruit

Chocolate Covered Strawberries

Fountain Sodas, Iced Tea, Lemonade

Coffee/Tea

Fresh Fruit Juices

For groups of 24 or less you may select up to 4 entrées.

For groups 25+ you may select up to 3 entrées.

GF *Huevos Rancheros

crisp corn tortilla | charro beans | chorizo | sunny side up eggs | ranchero sauce | cotija cheese | brunch potatoes

Jose's Portuguese Scramble

scrambled eggs | portuguese linguica | sautéed peppers | onions | tomatoes | mushrooms | melted sao jorge toppo cheese | brunch potatoes | sourdough toast

***Classic Eggs Benedict**

poached eggs | canadian bacon | toasted english muffin | hollandaise sauce | smoked paprika | brunch potatoes

***Pork Belly Florentine Eggs Benedict**

poached eggs | pork belly | spinach | hollandaise sauce | toasted English muffin | smoked paprika | brunch potatoes

***Napa Style Eggs Benedict**

poached eggs | heirloom tomatoes | avocado | arugula | hollandaise sauce | crisp prosciutto | balsamic glaze | brunch potatoes

— A twist on an original.

GF Crab & Prawn Omelet

blue crab | chopped wild prawns | house 3 cheese blend | chipotle cream sauce | avocado relish | brunch potatoes | sourdough toast

V Fresh Garden Omelet

zucchini | tomatoes | spinach | assorted peppers | cheddar cheese | gruyere cheese | brunch potatoes | sourdough toast

Burrito de Mariscos

blue crab | chopped wild prawns | potatoes | red & yellow peppers | diced tomatoes | green onions | house 3 cheese blend | avocado relish | queso fresco | chipotle cream sauce

V Classic French Toast

Dipped in cinnamon & vanilla custard | cooked golden brown | fresh berries | whipped cream | served with maple syrup

V Almond Croissant French Toast

croissant cut in half | dipped in a vanilla cinnamon almond custard | covered in granulated sugar | cooked golden brown | almond butter | powdered sugar | served with maple syrup

Crab Hash

blue crab | assorted peppers | potatoes | sautéed onions | poached eggs | hollandaise sauce | smoked paprika | sourdough toast

Asian Chicken Salad

marinated grilled mary's free range chicken breast | mixed lettuce | red & yellow peppers | jicama | cranberries | cashews | red onions | udon noodles | soy ginger vinaigrette | crisp wonton strips | sesame seeds

***Steak Salad**

sous vide flank steak | arcadian field greens | bleu cheese | heirloom cherry tomatoes | caramelized onions | spiced pecans | balsamic vinaigrette

Prime Rib Dip Melt

toasted french roll | cheddar cheese | side of creamy horseradish | french fries

VEGAN GF Heirloom Tomato Napoleon

hazelnut, walnut, cashew, pepita seed & pesto mixture | seasonal heirloom tomatoes | mixed vegetable salad | drizzled with olive oil & balsamic glaze

V Spinach Gorgonzola Ravioli

basil pesto parmesan cheese sauce | diced tomatoes | parmesan cheese

This menu is available Saturdays & Sundays only.

Please note that prices & offerings are subject to change prior to the day of your event.

All food and beverage is subject to a 20% service charge (gratuity) and current sales tax.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.