STARTERS

RAW OYSTERS – MP
daily selection, seasonal mignonette

JUMBO SHRIMP COCKTAIL – 18
celery & olive salad

CRISPY DEVILED EGGS – 24
ossetra caviar, whipped egg yolk, chives, malt vinegar

BREAKFAST PIZZA – 25
bacon, potato, egg, scallion, sharp cheddar

WARM BANANA BREAD – 16
macerated strawberries, vanilla pastry cream

MIXED BERRY PARFAIT – 14
greek yogurt, candied walnuts, fresh mint

CREAMY CANNOLI DIP – 18
sweetened mascarpone, ricotta, chocolate chips, berries

NUTELLA N' BANANA TART – 16
puff pastry, powdered sugar

GOLDEN SEAFOOD TOWER

6 oysters, 6 jumbo shrimp, cold water lobster tail, colossal lump crab, seafood salad 98

BREAKFAST

SMOKED SALMON TOAST – 24
whipped dill cream cheese, red onion, capers, chives

GIAMBOTTA – 23
scrambled eggs, italian sausage, potato, sweet & hot peppers, green onion

EGGS BENEDICT – 22
peameal bacon, poached eggs, hollandaise

AVOCADO TOAST – 20
sundried tomato pesto, poached egg, arugula, everything bagel spice

CHOCOLATE CHIP WAFFLE – 18
whipped butter, fresh berries, powdered sugar

HAM N' CHEESE OMELETTE – 22
smoked ham, sharp cheddar, scallion

OPEN OMELETTE – 21
baby artichokes, mushrooms, sundried tomato, arugula salad, aged balsamic

HANGER STEAK N' EGGS – 34
breakfast potatoes, two eggs, chimichurri

LUNCH

WAGYU BEEF BURGER – 26
american cheese, shredded lettuce, onion, pickles, burger sauce

PROSCIUTTO N' MOZZARELLA PANINI – 21
roasted red peppers, arugula, red onion, aged balsamic

BLACKENED SHRIMP TACOS – 24
cabbage slaw, cilantro, chipotle lime crema

BUTTERMILK FRIED CHICKEN SANDWICH – 24
nashville hot sauce, aioli, house pickles

GRILLED CHICKEN SOUVLAKI – 23
warm pita, romaine, tomato, red onion, olives, pepperoncini, feta, tzatziki

B.L.T.E – 19
bacon, iceburg lettuce, tomato, fried egg, aioli

CHICKEN MILANESE – 29
arugula, grape tomato, red onion, parmesan reggiano, aged balsamic

GRILLED SALMON – 34
grilled asparagus, brunch potatoes, hollandaise

SIDES

CHERRYWOOD BACON – 8
PEAMEAL BACON – 8
BREAKFAST POTATOES – 6
MIXED GREENS – 7
TOAST: white, wholegrain, rye – 4
ENGLISH MUFFIN – 4

EXECUTIVE CHEF: MICHAEL SMALDONE · GENERAL MANAGER: PETER LANG

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

CRAFT COCKTAILS

ELDERFLOWER COSMO – 18
grey goose citron, st-germain, lemon, white cranberry

PISTACHIO MARTINI – 15
vanilla vodka, disaronno amaretto, baileys, blue curacao

MORNING PHASE – 16
coconut rum, dark rum, banana, pineapple, lime

FRENCH PEAR MARTINI – 16
grey goose la poire vodka, st-germain, baby pear

ESPRESSO MARTINI – 15
espresso, vanilla vodka, kahlua, baileys

FRENCH 75 – 15
gin, prosecco, fresh lemon, simple syrup, lemon twist

800 BELLINI – 13
prosecco, apricot liqueur, peach puree

ALL THAT JAZZ – 18
mezcal, luxardo marischino, guava, cocoa, black currant, lime

MIMOSA STATION

flavors including, orange, blood orange, peach, passionfruit, grapefruit

prosecco 11 *jeio split 12.5* *chandon split 12.5*

FLIGHTS

3 for 30 *4 for 36* *5 for 38*

WINES BY THE GLASS

WHITE/ROSE

ROSE – 13.50/19.75 *Hect & Bannier, France*

MOSCATO – 9/13.50 *Castello del Poggio, Italy*

PINOT GRIGIO – 11/16 *Vigneti del Sole, Italy*

SAUVIGNON BLANC – 13/19.50 *Kono, New Zealand*

CHARDONNAY – 12.50/18.75 *A to Z, Oregon*

GAVI – 13/19.50 *Broglia La Meirana, Italy*

CHARDONNAY – 14/21 *Daou, Paso Robles, California*

PINOT GRIGIO – 18/27 *Santa Margherita, Italy*

RED

MALBEC – 12.50/18.75 *Kaiken Indomito, Mendoza, Argentina*

SUPER TUSCAN – 13/19.50 *Argiano Non Confunditor, Tuscany, Italy*

CABERNET SAUVIGNON – 15.50/23.25 *Hess, Maverick Ranches, Paso Robles*

SANGIOVESE – 13.50/20.25 *Bossi, "Chianti Classico", Tuscany, Italy*

PINOT NOIR – 13/19.50 *Bloodroot, North Coast California*

CABERNET SAUVIGNON – 18/27 *Decoy Limited, Alexander Valley, California*

BOTTLED BEER

5.95 COORS LIGHT, LABATT BLUE, MICHELOB ULTRA, MILLER LITE
6.95 CORONA EXTRA, CORONA LIGHT, PERONI NA, LABATT NA
7.95 BODDINGTON PUB ALE, GUINNESS STOUT, HEINEKEN ZERO, GUINNESS ZERO

MOCKTAILS

BLUEBERRY NO-JITO 11

SICILIAN MULE 11

PRICKLY PEAR MULE 11

COLD BEVERAGES

juice:: grapefruit, cranberry, orange, pineapple

bottled soda:: root beer, coca cola, orange

ask about fountain options

HOT BEVERAGES

tea varietals

coffee/ iced coffee

espresso/ cappuccino
oat or almond milk: add 0.5