



## Easter Sunday Brunch Menu

March 31, 2024  
10:00am to 3:00pm

### Cocktail Features

Mimosas & Poinsettias - Single \$7 / Carafe \$24  
Tito's Bloody Mary - \$10  
Next Old Fashioned - \$12

### Starters

(choose one)

**Wild Caught Gulf Shrimp Cocktail** *with Tequila avocado sauce*

**Semi-boneless Texas Quail** *with date jam, figs & apricots*

**Spring Chives & Pork Pot Stickers**

**Roasted Pear Salad** *mixed greens, Danish blue cheese, fresh rosemary shallot Port vinaigrette*

**House-made Turkey Chili** *freshly ground turkey, red & green bell peppers, mild chili peppers, tomatoes, onion, garlic, herbs & spices*

### Entrées

(choose one)

**Slow-braised Short Rib** *over truffled mashed potatoes*

**Spicy Shrimp and Andouille Sausage over Local Stone-ground Organic Grits**

**New Zealand Free-range Lamb Chops** *with mint jalapeno jelly sauce*

**Western Omelet** *(eggs, fresh mushrooms, green bell pepper, onion, ham)*

**Classic Eggs Benedict with Poached Egg & Hollandaise Sauce on an English Muffin**  
*with choice of smoked salmon or Canadian bacon*

### Dessert

(choose one)

**Crème Brulee**

**Chocolate Lava Cake**

**New Orleans-style Bread Pudding**

**\$69.95 + tax + gratuity per person**

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### **Easter Sunday Brunch 'Kids Menu' (12 and under)**

Beef or Crispy Chicken Slider w/macaroni & cheese and French fries  
Vanilla Ice Cream

**\$18.95 + tax + gratuity per child**

