



## BREAKFAST

### LOBSTER OMELETTE <sup>GF</sup>

Goat Cheese, Spinach, Tomato, Lobster Meat, Hollandaise, Breakfast Potatoes

**30**

### BREAKFAST BURGER

Wagyu Beef, Melted Cheddar, Bacon, Spinach, Heirloom Tomato, Fried Egg, Breakfast Potatoes

**18**

### STEAK AND EGGS <sup>GF</sup>

Petite Filet Mignon, Eggs any style, Breakfast Potatoes, Asparagus, Demi-Glace

**30**

### BISTRO BENEDICT <sup>GF</sup>

Goat's Cheese Potato Cakes, Scottish Smoked Salmon, Poached Eggs, Hollandaise Sauce, Micro Greens, Potatoes, Fresh Fruit

**21**

### MEAT LOVER'S OMELETTE <sup>GF</sup>

Chorizo, Bacon, Ham, Cheddar Cheese, Sauce Chiron, Tomato Infused Hollandaise, Breakfast Potatoes

**25**

### WHITE CHOCOLATE AND BLUEBERRY STUFFED FRENCH TOAST

Challah French Toast, White Chocolate, Blueberries, Potato "Hash", Warm Maple Syrup, Sliced Strawberries

**17**

## SIDES \$5

**EGG ANY STYLE :: BACON :: CHORIZO :: BREAKFAST POTATOES**

## SMALL PLATES

### BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

**17**

### BUBBLY CRAB DIP <sup>GF</sup>

Boursin Cheese & Blue Crab Meat, Crispy Tortilla Chips

**18**

## LUNCH

### PETITE SEA BASS <sup>GF</sup>

4 oz. Seabass, Lemongrass Infused Jasmine Rice, Asparagus, Lemon Beurre Blanc

**27**

### CAESAR <sup>GF</sup>

Romaine, Grana Padana Cheese, Croûtons, Anchovy

**8 :: 12**

### NUT & BERRY SALAD <sup>GF</sup>

Mixed Greens, Assorted Dried Fruits, Nuts & Berries, Raspberry Maple Vinaigrette

**11 :: 16**

### SPINACH & GORGONZOLA <sup>GF</sup>

Spinach, Roasted Apple Wedges, Bermuda Onion, Macadamia Nuts, Smoked Bacon Balsamic Dressing

**9 :: 13**

**FOR SALADS: Add Grilled/Blackened Chicken Breast 8 :: Add Shrimp 8 :: Add Grilled/Blackened Salmon 15**

<sup>GF</sup> *Gluten Free Options Available*

## SPECIALTY COCKTAILS

### KETEL ONE BLOODY MARY

**12**

Add Ons

Jumbo Prawns \$10

½ Lobster Tail \$18

Stone Crab \$18

### MIMOSAS

Orange :: Peach

**12**

### KETEL ONE PUNCH

**10**

*20% Gratuity will be added to parties of 6 or more*

**CHEF/PROPRIETOR JESSE HOUSMAN :: CHEF DE CUISINE JONATHAN DERUE**

**A \$5.00 charge will be added for splitting an entrée. A \$2.50 charge will be added for splitting a salad.**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform us immediately regarding Food Allergy's. We will do our best to accommodate your needs. We use nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.