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# WEEKEND BRUNCH 338

(12 NOON TO 4 PM)

UNLIMITED APPETIZER, SALAD, WEEKLY CARVING STATION,  
DESSERT BUFFET, WITH CHOICE OF ONE MAIN COURSE,  
REGULAR COFFEE OR TEA INCLUDED



## BRUNCH BUFFET

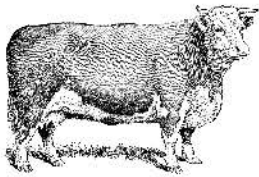
218 (Buffet only)

## CHILDREN BRUNCH

168 (Buffet only for kids aged 3 to 11)

Add 158 for free flowing sparkling wine, red or white wine

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### A FEW WORDS ABOUT OUR STEAKS...

All of our beef is USDA, Certified Black Angus, or Australian 120-day grain fed, the finest available. We naturally age our beef for maximum tenderness and flavor before broiling at 1700 degrees with herb butter.

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#### Beef Brisket Hash

sweet & russet potato, onions,  
fried Japanese egg, grilled country bread

#### Croque Madame

l'ancienne ham, gruyere, dijon,  
pickled vegetables, fried hen egg

#### 7 Peppercorn Crusted Black Angus Burger

blue cheese, caramelized onions,  
bacon, BBQ sauce

#### USDA Rib Eye Steak

worcestershire marinade, herb butter

#### Fish & Chips

crispy sole filet, old bay fries,  
jalapeno tartare sauce, malt vinegar

#### Herb Roasted Chicken

rosemary-lemon stuffing, au jus

#### Baked Eggs en Piperade

soft baked eggs, sweet pepper, olive ragout,  
iberico chorizo, grilled country bread

#### Danish Bread French Toast

almond cream, citrus banana compote

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#### Sauces

Steak Sauce • Green Onion-Ranch  
Shallot-Red Wine • St. Pete's Blue  
Jalapeño Chimichurri • 7 Peppercorn-Armagnac

#### Steak Temps

|                               |                                 |                                 |
|-------------------------------|---------------------------------|---------------------------------|
| Blue<br>very red, cold center | Rare<br>red, cool center        | Medium Rare<br>red, warm center |
| Medium<br>pink, hot center    | Medium Well<br>dull pink center | Well Done<br>dull gray          |

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