

Weekend Brunch

EGGS

SERVED WITH FIELD GREENS AND HOME FRIES

OMELET OR **EGGS** ANY STYLE / TOAST \$11

CHOICE OF 3 FILLINGS: RED ONION, PEPPERS, TOMATO, MUSHROOMS, SPINACH, CHEDDAR, HAM, BACON

BLT POPOVER POACHED EGGS / SPINACH / HAM / BACON / BECHAMEL / GRUYERE CHEESE \$14

8 OZ **STRIP STEAK N' EGGS** / CREAMY HOME FRIES / ROASTED TOMATO \$24

ALMOND BRIOCHE **FRENCH TOAST** / CINNAMON-CARAMELIZED BANANAS / VERMONT MAPLE SYRUP \$13

COUNTRY STYLE **BUTTERMILK PANCAKES** / BLUEBERRIES / ORANGE BLOSSOM WATER SYRUP \$12

WARM **BELGIAN WAFFLES** / FRESH BERRIES & BANANAS \$12

SMOKED SALMON / CREAM CHEESE / CAPERS / RED ONIONS / BAGEL \$18

PLAIN **YOGURT WITH GRANOLA** \$11 / ADD FRESH BERRIES \$14

PASTRY BASKET / ASSORTED PASTRIES \$14

SALADS & APPETIZERS

CAESAR SALAD \$11

SHRIMP COCKTAIL \$17

SELECTION OF EAST & WEST COAST **OYSTERS** \$17

TUNA TARTARE / AVOCADO / SOY-LIME DRESSING \$16

LOBSTER "COBB" SALAD / AVOCADO / CHEDDAR / PANCETTA \$29

CHOPPED VEGETABLE SALAD / OREGANO DRESSING \$14

5 SPICE **ASIAN SALAD** / NAPA CABBAGE / CARROT / CUCUMBER \$14

ADD **CHICKEN** / \$5...ADD **SHRIMP** / \$8...ADD **TUNA** / \$10

SANDWICHES

HAM & CHEESE "**CROQUE MONSIEUR**" CROISSANT \$12 / **MADAME** \$14

CUBAN SANDWICH & PROVOLONE GARLIC FRIES \$16

ORGANIC **CHICKEN & SUNDRIED TOMATO** PANINI \$14

CERTIFIED ANGUS BEEF **HAMBURGER** \$16

SAUCES

STEAK

3 MUSTARDS

ROQUEFORT

PEPPERCORN

CHIMICHURRI

BBQ

MEAT & FISH

CAB **FILET** 8 oz \$34 / 12 oz \$42

PRIME CUT NEW YORK **STRIP** 16 oz \$43

AMERICAN **WAGYU SKIRT** 10 oz \$55

CAB **HANGER STEAK** 10 oz \$24

CAB **FLAT IRON** 12 oz \$28

ACACIA HONEY MARINATED ALASKAN **BLACK COD** \$32

SPICED GRILLED **SWORDFISH** / OLIVE OIL & LEMON \$30



BLUE

VERY RED, COLD CENTER

RARE

RED, COOL CENTER

MEDIUM RARE

RED, WARM CENTER

MEDIUM

PINK, HOT CENTER

MEDIUM WELL

DULL PINK CENTER

WELL DONE

DULL GRAY

A FEW WORDS ABOUT OUR STEAKS...



ALL OF OUR BEEF IS USDA PRIME OR CERTIFIED ANGUS BEEF® BRAND, WE NATURALLY AGE OUR BEEF FOR MAXIMUM TENDERNESS AND FLAVOR BEFORE BROILING AT 1700 DEGREES AND FINISH WITH HERB BUTTER.

SIDES

SEASONAL **FRUIT OR BERRIES** \$7

GRILLED **ASPARAGUS** \$9

ROASTED **TOMATOES** \$9

HAND CUT **FRENCH FRIES** \$8

MAPLE **CHICKEN SAUSAGE** \$7

APPLE WOOD **SMOKED BACON** \$7

HOME FRIES \$8

DESSERTS

\$10

CRÊPE SOUFFLÉ

PASSION FRUIT SAUCE

KEY LIME PANNA COTTA

COCONUT SORBET

PEANUT BUTTER

CHOCOLATE MOUSSE

BANANA ICE CREAM

CARAMELIZD CHEESECAKE

CRANBERRY-CITRUS SOUP

HONEY CRISP APPLE CAKE

SPICED ICE CREAM

SLICED **FRUIT & BERRIES**

ICE CREAM & SORBET \$7

AUTOGRAPHED COOKBOOKS BY

Laurent Tourondel

"GO FISH" &

"BLT - NEW AMERICAN BISTRO COOKING"

\$34.95

CHEF DE CUISINE

SAMUEL GORENSTEIN

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

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.