WEEKEND BRUNCH
Butler-Style Tray Passed
2-hour maximum

$49 per adult  $28 per child (under 12)

*Scrambled Eggs
Caramelized Onions, Roasted Tomatoes

*NY Egg Sandwich
Canadian Bacon, Gruyere, Tomato-Aioli, Kaiser Roll

Veal Short Rib Hash
Sunny Side Egg, Fingerling Potatoes

Chicken Wings
Frank’s Red Hot

Snickers Pancake
Caramelized Bananas Foster

*Bacon & Egg Flatbread
Neuske’s Bacon and Poached Quail Egg

French Toast
Corn Flake Crusted Brioche Bread

Yogurt Parfait
Granola, Honey

Heirloom Tomato Caprese
Mozzarella, Balsamic Glaze

*Angus Mini Burgers
Chipotle Mayo, Mushroom Duxelle

Baked Potato Loaded Tater Tots
Bacon, Mozzarella, Sour Cream, Brown Gravy, Chives

Cinnamon Apple Waffle
Poached Apples

*Filet Mignon Eggs Benedict
Poached Egg, Hollandaise

Fruit Cup
Watermelon, Pineapple, Mint

Tomato Mozzarella Flatbread
Roasted Tomatoes, Capers, Basil Oil

Cream Cheese Pancake
Ube Jam, Whipped Sweet Cream

Applewood Sliced Bacon & Chicken Sausage Links

DESSERTS
Assortment of Mini Cakes
Blueberry Crumble, Bran, Vegan Cranberry Muffins
House-made Chocolate Chip, Peanut Butter, Oatmeal Raisin Cookies

BOTTOMLESS BRUNCH LIBATIONS $29

Wine
Selection of Mimosas
Sparkling Wine
White Wine
Red Wine
Red and White Sangria

Cocktails
Margarita
Fuzzy Navel
Mojito
Pain Killer

Beer
Las Vegas Lager
(make it a Michelada)
Neapolitan Milk Stout
Not Your Father’s Root Beer

Bloody Mary’s
Gin, Vodka, Tequila, Bourbon

*Consumption of raw and undercooked meat, poultry, seafood, shellfish stock, or eggs may increase your risk of food-borne illnesses. Some items may contain nuts.