



Easter Brunch

Appetizer Features:

Deviled Eggs with Bacon Crumbles, Chives, Sour Cream & Onion Crema

Texas Sized House Made Cinnamon Roll with Cream Cheese Frosting

House Made Mozzarella Sticks with Ranch & Marinara

Soup Feature:

Roasted Corn & Crab Chowder

Side Salad Features:

Classic Caesar with Shaved Parmesan

*Orange & Shaved Fennel with Arugula, Shaved Parmesan,
Pistachio Crumble & Honey-Orange Vinaigrette*

Breakfast Features:

(Served with a side of fresh fruit)

Corn Beef Hash with Two Sunny Side Eggs & Chive Garnish

Smoked Lox Bagel with Dill Cream Cheese, Capers & Pickled Red Onion

*Frittata with Caramelized Onions, Hash Potato, Diced Honey Ham & Shredded Cheddar
Served with Buttered Texas Toast & Arugula Garnish*

Cinnamon Sugar French Toast Casserole with Mixed Berries, French Vanilla Cream & Side of Bacon

Entrée Features:

(All Pastas Made Fresh in House)

Lasagna Bolognese with Bechamel Crema, Shaved Parmesan & Basil

*Lobster Ravioli Stuffed with Spinach & Three Cheese Blend
Served with Shrimp, Tomatoes & Garlic Cream Sauce*

Pork Schnitzel with Roasted Apple, Braised Red Cabbage & Raisins with Dijon Mustard Reduction

Chicken Parmigiano over Homemade Spaghetti Pomodoro with Shaved Parmesan & Basil

16oz Prime Rib with Whipped Horseradish Cream, Scalloped Potatoes & Chef's Vegetables

Lamb Chops "Scottadito" with Roasted Potatoes, Garlic Broccolini & Mint Jelly Gastrique

*Sole "Oreganata" with House Made Breadcrumb Crust, Sautéed Spinach,
Mashed Potatoes & Lemon Beurre Blanc*

Dessert Feature:

Italian Cannoli Cake with Candied Oranges & Pistachio Crumble

***Enjoy Bloody Marys or Mimosas
From our Specialty Drink Menu!***