



Large Group / Private Dining

WEEKEND BRUNCH

\$48 Per Person

Included with Brunch

Bottomless Mimosas & Sparkling Wine

Fresh Fruit Juices

Fountain Sodas, Iced Tea, Lemonade

Coffee/Tea

Assorted Pastries

Fresh Fruit

Chocolate Covered Strawberries

For groups of 24 or less you may select up to 4 entrées.

For groups 25+ you may select up to 3 entrées.

Classic Eggs Benedict

poached eggs | canadian bacon | garlic butter crostini | hollandaise sauce | smoked paprika | brunch potatoes

***Napa Style Eggs Benedict**

poached eggs | heirloom tomatoes | avocado | arugula | hollandaise sauce | crisp prosciutto | balsamic glaze | brunch potatoes

— A twist on an original

Short Rib Benedict

poached eggs | braised short rib | garlic butter crostini | hollandaise sauce | smoked paprika | brunch potatoes

V California Omelet

sautéed mushrooms | green onions | tomatoes | shallots | garlic | gruyere cheese | cheddar cheese | sliced avocado | creme fraîche | brunch potatoes | sourdough toast

Meat Lover's Omelet

bacon | sausage | canadian bacon | assorted peppers | onions | gruyere cheese | cheddar cheese | brunch potatoes | sourdough toast

V Classic French Toast

Dipped in cinnamon & vanilla custard | cooked golden brown | fresh berries | whipped cream | served with maple syrup

Grilled Chicken & Pear Salad

grilled chicken breast | seasoned grilled pears | spiced pecans | arcadian field greens | crumbled bleu cheese | raspberry vinaigrette

— Available for groups of 24 or less.

Steak Salad

grilled & sliced petite filet mignon | arcadian field greens | bleu cheese | heirloom cherry tomatoes | caramelized onions | spiced pecans | balsamic vinaigrette

— Available for groups of 24 or less.

Cajun Shrimp Penne Pasta

jumbo shrimp | soy | garlic | tomatoes | cajun spices | sweet cream butter | basil | grilled garlic crostini

***Steak Frites**

bistro filet | herb sauce | french fries | mixed greens | balsamic vinaigrette

V Spinach & Cheese Ravioli

ricotta & romano | basil pesto parmesan sauce | diced tomatoes | parmesan

VEGAN Mediterranean Pesto Pasta

penne pasta | red & yellow peppers | mushrooms | sun-dried tomatoes | broccoli florets | vegan mozzarella | pesto basil sauce | coconut milk | spinach | butternut squash

On the day of your event, we will do our best to accommodate allergies; however, we respectfully decline substitutions on the menu items selected.

For all steaks, please note we are unable to take cooking temperatures.
Steaks will be cooked medium-rare to medium.

Please note that prices & offerings are subject to change
prior to the day of your event.

All food and beverage is subject to a 20% service charge (gratuity) and current sales tax.