EASTER BRUNCH MENU
Brunch includes a Caramel Roll

STARTERS

Fresh Fruit and Devonshire  
Serves 3-4  18.95

Shrimp Cocktail  
Jumbo Shrimp with House Cocktail Sauce and Grated Horseradish and Lemon  18.95

Oysters*  
On the half shell with Mignonette and Cocktail Sauce  half dozen 21.95 dozen 39.95

BREAKFAST CLASSICS

Very Berry Waffle  
Chambord Macerated Berries, Maple Syrup and Whipped Cream  17.95

Vanilla Bourbon French Toast  
Thick-Cut Vanilla Raisin Challah Bread dipped in Maker's Mark Butter with Powdered Sugar and Maple Syrup  19.95

Heartland Omelet  
Portobello, Shiitake and Oyster Mushrooms, Goat Cheese and Fresh Basil with Cream Hash Browns  21.95

Wild Mushroom and Goat Cheese Omelet  
Scrambled Eggs with Chorizo Sausage, Pepper Jack Cheese, Green Onions and Avocado Salsa with Cream Hash Browns  21.95

Chorizo Scramble  
Scrambled Eggs with Chorizo Sausage, Pepper Jack Cheese, Green Onions and Avocado Salsa with Cream Hash Browns  21.95

Traditional Benedict*  
Canadian Bacon and Poached Eggs on Toasted English Muffin topped with Hollandaise Sauce with Cream Hash Browns  22.95

Country Breakfast*  
Buttermilk Biscuits and Sausage Gravy served with Three Eggs Your Way, Thick-Cut Bacon and Cream Hash Browns  23.95

Lobster Scramble  
Soft Scrambled Eggs and Lobster Meat with Chives served over Toasted Ciabatta with Cream Hash Browns  26.95

Maryland Crab Cake Benedict*  
Crab Cake and Poached Eggs on Toasted English Muffin topped with Remoulade Sauce with Cream Hash Browns  28.95

GRILL FAVORITES

Landmark Salad  
Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette  23.95

Chicken Pot Pie  
The Original  26.95

Salmon*  
Topped with Seven Spice Butter on a Bed of Sautéed Spinach  37.95

Crab Cake  
Sweet, Tender Colossal Blue Crab with Citrus Tarragon Aioli  42.95

Scallops*  
Pan seared Scallops over Rainbow Chard, Cauliflower Puree, Pancetta and Beech Mushrooms with a Charred Lemon Vinaigrette  49.95

Roasted Tenderloin*  
with Red Wine Demi-glace  52.95

Filet Mignon* 8oz  58.95

Dry Aged KC Strip*  
28-day Dry Aged 16oz KC Strip  89.95

Lobster  
10 oz Tail grilled and served with lemon and butter  89.95

SIDES

Serves 2-4

Classic Mashed Potatoes  
with Buttermilk, Butter, and Sour Cream  9.95

Mushrooms  
Sautéed with Fresh herbs, Garlic and Shallots  13.95

Asparagus Spears  
with Hollandaise  half 13.95 full 19.95

A 4% surcharge will be added to your bill to contribute to the restaurant’s efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested.

18% gratuity will be added to parties of 8 or more. * Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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