



Est. 1990

## 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 19.95*

#### Vanilla Bourbon French Toast

*Thick-Cut Vanilla Raisin Challah Bread dipped in Maker's Mark Batter with Powdered Sugar and Maple Syrup 19.95*

#### Bacon and Eggs \*

*Thick-Cut Bacon with Three Eggs Your Way and Cream Hash Browns 19.95*

#### Heartland Omelet

*Ham, Bacon, Tomatoes, Broccoli, Onions and Cheddar Cheese with Cream Hash Browns 20.95*

#### Wild Mushroom and Goat Cheese Omelet

*Portobello, Shiitake and Oyster Mushrooms, Goat Cheese and Fresh Basil 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*

#### Maryland Crab Cake Benedict \*

*Crab Cake and Poached Eggs on Toasted English Muffin topped with Charon 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 55.95*

#### Roasted Prime Rib \*

*Sliced and Served Medium Rare with Au Jus and Horseradish Cream 12oz 48.95, 16 oz 68.95*

#### Filet Mignon\* 8oz 58.95

*Add Oscar Style, Asparagus, Colossal Crab, Bearnaise 14.95*

#### Twin Tail

*Two 6oz Tails with Drawn Butter and Lemon 89.95*

#### Dry Aged Bone In Ribeye\*

*21-day Dry Aged 24oz Bone In Ribeye 98.95*

### SIDES

*Serves 2-4*

#### Classic Mashed Potatoes

*with Buttermilk, Butter, and Sour Cream 10.95*

#### Mushrooms

*Sauteed with Fresh herbs, Garlic and Shallot 13.95*

#### Asparagus Spears

*With Hollandaise half 14.95 full 20.95*

*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 meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*A Morrissey Hospitality Property | morrisseyhospitality.com 0 30123*