

# FATHER'S DAY BRUNCH MENU

June 18th, 2017 ♦ 11AM – 2PM ♦ 30 minute intervals

## MENU

RSVP Your Entrée Selection to the Office by June 15<sup>th</sup> at 4PM

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### **½ RACK PECAN WOOD SMOKED BABY BACK RIBS**

*18*

### **BUTTERMILK MARINATED FRIED CHICKEN**

With Mashed Potatoes and Collard Greens

*13*

### **SHRIMP & GRITS**

Beautiful Jumbo Blackened Mississippi Gulf Shrimp atop a Buttery Stone Ground Grits Layered with Fresh Mississippi Grown Fried Green Tomatoes Topped with a Chunky Louisiana Crawfish Etouffee Sauce Served with Grilled Asparagus

*21*

### **THE ULTIMATE BENEDICT**

Two Perfectly Poached Eggs atop House Made Pan Seared Crab Cakes Topped with a Dungeness Crabmeat Caper Lemon Butter Sauce Served with Grilled Asparagus and One Side of Your Choice

*21*

### **TROPICAL ISLAND GROUPER**

♦ Lightly Blackened Gulf Grouper Fillet Topped with a Roasted Red Pepper Curry Sauce Topped with Sautéed Jumbo Lump Crabmeat Teamed with Field Pea Basmati Rice and Pineapple Peach Mango Salsa Finished w/Fried Plantain Chips

*23*

### **STEAK AND EGGS**

Center Cut 8oz. Top Sirloin of USDA Choice Beef Teamed with Three Eggs Your Way Served with Your Choice of Two Sides

*21*

### **PECAN CRUSTED CHICKEN STRAWBERRY SPINACH SALAD**

♦ Pan Seared Pecan Crusted Chicken Breast With Tomatoes, Strawberries, Pecans, Bacon, Feta & Onions

*13*

### **SWEET ENDING**

♦ Triple Layer Coconut Cake

*4*

### **SIGNATURE SIDES**

♦ Cheesy Carolina Stone Ground Grits, Applewood Bacon, Buttermilk Biscuits, Toast, Fresh Cut Fruit