

Easter Brunch

EASTER BREAKFAST \$14

SAUSAGE AND BACON, TWO EGGS, AMERICAN FRIES & TOAST.

AVOCADO TOAST & EGGS \$19

CIABATTA BREAD GRILLED AND TOPPED WITH AVOCADO AND FRESH EGGS, CHOICE OF BACON OR SAUSAGE.

BRIOCHE FRENCH TOAST \$16

THICK-CUT CINNAMON BRIOCHE BREAD TOPPED WITH FRESH BERRIES, WHIPPED CREAM, AND CHOICE OF SAUSAGE OR BACON.

CRAB CAKE BENEDICT \$28

CRISPY ENGLISH MUFFINS TOPPED WITH HOUSE-MADE CRAB CAKES, POACHED EGGS,
AND HOLLANDAISE SAUCE.

GARNISHED WITH JONAH CRAB CLAWS AND SERVED WITH AMERICAN FRIES.

CREAMY STUFFED CHICKEN MARSALA \$22

TWIN CHICKEN BREAST STUFFED WITH ITALIAN CHEESES, GARLIC & SUNDRIED TOMATOES, AND TOPPED WITH PANCETTA-BLACK PEPPERCORN MARSALA SAUCE, SERVED WITH MASHED YUKONS & GRILLED ASPARAGUS.

BACON-WRAPPED FILET MIGNON & EGGS \$29

THICK-CUT BACON WRAPPED FILET MIGNON WITH DETROIT ZIP, CHOICE OF EGGS (2),
AMERICAN FRIES, AND TOAST.

COLORADO LAMB CHOPS \$29

GRILLED DOUBLE-CUT DOMESTIC LAMB CHOPS WITH MINT DEMI-GLACE, MASHED YUKONS & GRILLED ASPARAGUS.

SPINACH & BERRY SALAD \$13

BABY SPINACH, SEASONAL BERRIES, FETA CHEESE, CUCUMBER, CANDIED PECAN & BERRY VINAIGRETTE.

BURRATA & HEIRLOOM TOMATO CAPRESE \$15

IMPORTED BURRATA MOZZARELLA, HEIRLOOM TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL & BALSAMIC GLAZE.

CAESAR SALAD \$12

ROMAINE LETTUCE TOSSED WITH PARMESAN CRISPS, HOUSE CROUTONS & CAESAR DRESSING.

ADD CHICKEN \$6

ADD SALMON \$9

LIMONCELLO SIZZLE CAKE \$10

BLACK TIE CHOCOLATE SIZZLE CAKE \$10

Sweet Sizzles

