

MOTHER'S DAY BRUNCH SPECIALS

SOUPS & SALADS

CAESAR SALAD – ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING \$9

HOUSE SALAD – SPRING MIX, TOMATO, CUCUMBER, ONION, PARMESAN, HERB VINAIGRETTE \$8

GRILLED CAESAR WEDGE – GRILLED ROMAINE WEDGE, CROUTON, BACON, PARMESAN, CAESAR DRESSING \$13

TIFFINI'S SALAD – SPINACH, BLUEBERRIES, BLUE CHEESE CRUMBLE, RED ONION, WARM BACON VINAIGRETTE, CANDIED WALNUTS \$17

FRENCH ONION \$8 / SOUP OF THE DAY \$6

APPETIZERS

LOBSTER DEVILED EGGS – CRISPY FLASH FRIED EGG WITH LOBSTER FILLING \$19

GOAT CHEESE CROQUETTES – POTATO, SCALLION, PESTO & CHIPOTLE AIOLI DRIZZLE \$12

MINI CROQUE MONSIEUR – PUFF PASTRY SHELL STUFFED WITH HAM, GRUYÈRE CHEESE, MELTED MORNAY SAUCE \$14

CARIBBEAN CRAB & SHRIMP CAKES – PAN-SEARED JUMBO LUMP CRAB & SHRIMP CAKE, TROPICAL SLAW & MANGO REMOULADE \$18

PEAR & GORGONZOLA FLATBREAD – ONION JAM, ANJOU PEARS & GORGONZOLA WITH BALSAMIC GLAZE DRIZZLE \$13

CHICKEN ARTICHOKE FLATBREAD – CHICKEN, CREAM CHEESE, ARTICHOKE, SPINACH, MOZZARELLA, PARMIGIANA, WITH RED PEPPER COULIS DRIZZLE \$14

BAKED BRIE EN CROÛTE – BROWN SUGAR PUFF PASTRY, GRAPES, CANDIED WALNUTS, CABERNET SAUCE, SERVED WITH CROSTINI \$15

BRUNCH ENTRÉES

LOBSTER BENEDICT – TOASTED ENGLISH MUFFIN, POACHED EGG, GRILLED ASPARAGUS WITH 6OZ LOBSTER TAIL AND HOLLANDAISE \$32

MARTIER MORNING* – YOUR CHOICE OF HAM STEAK, SAUSAGE OR BACON. SERVED WITH CHEESY GRITS, TOAST AND 2 EGGS OF YOUR CHOICE. \$ 16

BRIE & MUSHROOM OMELETTE – SAUTÉED MUSHROOMS, TOMATOES & BRIE CHEESE. \$13 MAKE IT A WRAP \$2.50

SHRIMP AND CHEESY GRITS* – BLACKENED SHRIMP, ANDOUILLE SAUSAGE, 2 POACHED EGGS, SAUTÉED GARLIC, ONION, PEPPERS, TOMATO CREOLE SAUCE ON CHEDDAR GRITS \$22

AVO CROISSANT – TOMATO AND MOZZARELLA OMELETTE, BUTTERY CROISSANT WITH AVOCADO SLICES \$16

STEAK & EGGS* – 8 OZ STEAK, 2 EGGS SERVED ANY STYLE, POTATO WEDGES \$22

GOURMET CHEESE BURGER* – PRIME BEEF BURGER TOPPED WITH LETTUCE, TOMATO, ONION & YOUR CHOICE OF CHEESE \$18. ADD BACON \$3

TOASTED BRIE & CHICKEN SANDWICH – MARINATED CHICKEN BREAST, BRIE, TOMATO & PESTO \$17

ADD CHICKEN \$8/ SHRIMP \$12/ MAHI OR STEAK \$15 TO ANY ENTRÉE OR SALAD

DESSERTS

PINEAPPLE UPSIDE DOWN CAKE \$9

CRÈME BRÛLÉE \$9

PECAN CRUST KEY LIME PIE \$12

PECAN CRUST MANGO CHEESECAKE \$12

EXECUTIVE CHEF TORYUS THOMPSON

BUY A ROUND FOR THE KITCHEN \$15

– *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. –

Credit card processing fee applies to all credit card transactions.

In honor of our dedicated team members, a 20% gratuity will be added to the bill.