



# *Mother's Day Brunch \$65*

## *First Course*

### **The Mae Daly Chopped Salad**

Romaine, pecorino Romano, artichokes, roasted peppers, kalamata olives, boiled eggs, champagne vinaigrette

### **Wedge Salad**

Iceberg lettuce, Maytag blue cheese, applewood smoked bacon, cherry tomatoes, balsamic red onions, blue cheese dressing

### **Traditional Caesar Salad**

Romaine hearts, Parmigiano-Reggiano, rosemary garlic focaccia croutons, classic Caesar dressing

## *Second Course*

### **Traditional Eggs Benedict**

Perfectly poached eggs nestled atop toasted English muffins and savory slices of Canadian bacon, velvety hollandaise sauce  
(add lobster on top \$20 supplement)

### **Mary's Chicken**

Pan-seared to golden perfection, served with freshly grilled asparagus and finished with a bright lemon butter caper sauce

### **USDA Prime Filet Mignon**

Grilled to perfection for unmatched tenderness and flavor. Served alongside sautéed spinach and roasted garlic mashed potatoes  
(\$40 supplement)

### **Mediterranean Branzino**

Expertly prepared with a perfectly crisped skin and tender, flaky flesh. Accented with golden raisins and briny capers, then finished with a fragrant lemon balm sauce. Served alongside a rustic ratatouille

## *Finish*

### **Bourbon Caramel Apple Pie**

Cinnamon-spiced apples baked in a flaky golden crust. Finished with a luscious bourbon caramel sauce

### **Mr. B's Seasonal Dessert Fruit Plate**

A vibrant selection of the freshest market fruits, served with a delicate drizzle of Grand Marnier-infused honey

### **Chocolate Mousse Cake**

A rich and decadent finish for a great dining experience.

(OUR NORMAL ALA CARTE IS ALSO AVAILABLE)