



BOURBON STEAK EASTER BRUNCH

BREAKFAST

ASSORTED FRESH FRUIT & BERRIES

YOGURT PARFAITS WITH HOUSE MADE GRANOLA

SMOKED SALMON TRADITIONAL ACCOMPANIMENTS

BAKED GOODS VARIETIES OF FRUIT FILLED DANISH, BREAKFAST BREADS
CRISPY CROISSANTS & BAGELS

MADE TO ORDER & ACCOMPANIED ITEMS

OMELETS CHOOSE YOUR OWN FARM FRESH INGREDIENTS

BELGIAN STYLE WAFFLES

BACON, SAUSAGE, BREAKFAST POTATOES

RAW BAR STATION

GULF COAST SHRIMP

OYSTERS WIANNO, CAPE COD BAY

SNOW CRAB CLAWS

CAPER REMOULADE & COCKTAIL SAUCES, FRESH LEMON, TABASCO

SALADS

BLACK OLIVE CAESAR BABY ROMAINE, WHITE ANCHOVIES, AGED PARMESAN

LOCAL TOMATOES FARMHOUSE HEIRLOOMS, BURRATA CHEESE, BASIL PESTO, BANYULS

WATERMELON & BABY KALE AUSSIE FETA, WATERMELON RADISH

ASSORTED ANTIPASTO

SLICED CHARCUTERIE

ARTISANAL CHEESE

GRILLED VEGETABLES

PICKLED GHERKINS, PICKLED ONIONS, FRENCH MUSTARDS, OLIVE OIL & BALSAMIC

BOURBON STEAK FAVORITES

BUTTER POACHED - WOOD GRILLED SIRLOIN CARVING STATION

MISO-GLAZED SEA BASS

GLAZED BEEF SHORT RIB

TRUFFLE MAC & CHEESE

CRISPY BRUSSELS SPROUTS

WHITE CHEDDAR GRITS

FROM THE PASTRY SHOP

TRES LECHE

DULCE DE LECHE BAR

MILK CHOCOLATE PASSION FRUIT MOUSSE

CHOCOLATE CRUNCH BAR

ROASTED BANANA CREAM PIE

CHOCOLATE COFFEE CAKE

KEYLIME FRUIT TART

BEIGNET

ECLAIRS

ALMOND FINANCIER

ASSORTMENT OF COOKIES

CHOCOLATE COOKIES, MACARONS, OATEMEAL RASIN

FOR YOUR CONVENIENCE, AN 18% SERVICE CHARGE IS ADDED TO ALL CHECKS.

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

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.

11AM-2:30PM