

# Mother's Day

## MENU

11am - 4pm

\$69 per person plus tax and gratuities

Choice of One from Each Section

### STARTER

#### Breakfast Quiche Lorraine

Chopped bacon, caramelized onions, and white cheddar baked in a savory egg custard, nestled in a house-made tart shell

#### Breakfast Charcuterie

Flavored yogurt, fresh berries, dried fruit, assorted nuts, Boursin cheese, gouda, cheddar, honeycomb, hard-boiled egg, sliced prosciutto, crispy pancetta

#### Maple Glazed Sausage Pops

Ground pork baked with apples and oats, maple glaze drizzle

### SOUP OR SALAD

#### Cauliflower Gouda Soup

A rich and creamy blend of roasted cauliflower and smoked gouda

#### Chopped Salad

Crisp iceberg lettuce, crispy Brussels sprouts, chopped bacon, hard-boiled egg, dried cherries, candied walnuts, gorgonzola cheese, finished with house made blue cheese dressing and aged balsamic reduction

### ENTRÉE

#### Steak and Eggs

Two 4oz. filet medallions served atop a pork belly-russet hash with wilted spinach, crispy onions and classic béarnaise sauce

#### Crab Cake Benedict

House-made crab cakes served on an English muffin with roasted poblano, Old Bay hollandaise sauce, red pepper relish, home fries

#### Banana Bread Waffle

House-made Belgian waffle topped with sliced bananas, candied walnuts, and warm maple syrup

### DESSERT

#### Strawberry Shortcake

#### Chocolate Tuxedo Cake

#### Lemon Drop Cake

**347 GRILLE**  
BY COACH SHULA