

Mother's Day Brunch Menu

\$59.95 per person

Brunch Cocktails ~ \$10 per cocktail.

Mimosa ~ Bellini ~ Bloody Mary ~ Aperol Spritz ~ Champagne ~
Poinsettia ~ Greyhound ~ Grapefruit Mimosa ~ Screwdriver

First Course

Boston Bibb Salad

Granny smith apples, blue cheese, candied walnuts, and mustard vinaigrette.

Caesar Salad

Lobster Bisque

Second Course

Jumbo Lump Crab Eggs Benedict

Potato hash and chive hollandaise

Seafood Crepes

Scallops, shrimp, salmon, spinach and hollandaise

Steak and Eggs

Tenderloin medallions, poached eggs and bearnaise sauce.

Grilled Atlantic Salmon

Creamed white corn, spinach, bacon, balsamic reduction.

Beef Bourguignon

White cheddar whipped potato, French green bean, and au jus.

Chicken Fried Steak Filet Mignon

Cheddar Whipped Potatoes, French green beans, Mignon's Creamy Gravy

Third Course

White Chocolate Grand Marnier Bread Pudding

Butter pecan ice cream

New York Cheesecake

Four Chocolate Mousse Cake

~ Children \$29.95 2 Course Chicken Fingers & Fries or Buttermilk Pancakes ~

* All plates are individually prepared and priced. Substitutions for side items will be charged per item. A 20% gratuity will be added to parties of 2 or more. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness. Plate splitting fee is \$3.00 for apps, soups, and salads, Entrees are \$7.00 to split.