

STARTERS

- Calamari** Citrus "Buffalo" Sauce, Tempura Peppers and Onions 18
- Crab Cake** Grilled Corn Salad, Chives, Peppers, Chipotle Aioli 19
- Roasted Bone Marrow** Short Rib Marmalade, Shallot Currant Jam, Rustic Bread 19
- Heirloom Roasted Cauliflower** 🍷 Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili 14
- Roasted Brussels Sprouts** 🍷 Thai Chili Glaze, Young Coconut, Basil, Mint 15
- Spinach Dip** 🍷 Mozzarella, Parmesan, Roasted Artichoke, Warm Pita 15
- Coconut Shrimp** Coconut Crusted, Orange-Ginger Marmalade 18

RAW BAR

- Alaskan Crab Legs** Served Chilled or Steamed with Drawn Butter, Cocktail Sauce, Lemon 17 for 1/2 lb
- Shrimp Cocktail** Citrus Poached, Ancho Chili Cocktail Sauce, Lemon 19

CHARCUTERIE

We have a team of Chefs who have curated a program of artisanal meats and cheese served with Chef accoutrements. Available as Petite (23) or Grand (36) Charcuterie Board.

PETITE

- Bresaola** Cured and Air-Dried Beef Tenderloin from Italy
- Salametto Piccante** Aged 30-day and Seasoned with Pimenton de la Vera
- St. Andre** Cow's Milk Triple Cream from France
- Red Dragon** Cow's Milk Cheddar with Mustard Seed and Welsh Brown Ale from England

GRAND

Everything in the Petite selection plus:

- Prosciutto De Parma** 18-Month Aged Ham from Italy
- Midnight Moon** Hard and Nutty Goat's Milk Cheese from Holland
- Ewephoria** Sheep's Milk Gouda from the Netherlands

SOUP & SALADS

- Chef's Seasonally Inspired Soup** 8
- ADD TO SALAD: BEELER'S BACON 3 CHICKEN 10 FAROE ISLAND SALMON 13 JUMBO SHRIMP 12**
- Little Gem Caesar** Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers 13
- Mixed Greens** Seasonal Blend of Organic Greens, Avocado, Tomatoes, Smoked Tomato Vinaigrette 12

LUNCH

- Grilled Chicken Sandwich** Garlic Aioli, Little Gem Lettuce, Tomato, Red Onion, Avocado, Crispy Fries 15
- Faroe Island Salmon BLT Sandwich** Applewood Bacon, Lettuce, Tomato, Caper-Lime Remoulade, Brioche Bun, Crispy Fries 18
- 24-Hour Herb Roasted Prime Rib 8oz** Tater Tot Smash, Seasonal Vegetables, Au Jus, Horseradish 28

CERTIFIED SANITIZED: Specialty Restaurants Corporation's number one priority is the health and safety of our teams, guests, partners and community. We are implementing new social distancing measures and safety standards including daily Employee Wellness Screenings, utilizing an Electrostatic Sanitation Spray System, strict adherence to CDC and National Restaurant Association Guidelines and much more. Ask a team member or visit www.specialtyrestaurants.com/safety for more details.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. **CONSUMER INFORMATION:** There is risk associated with eating 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. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN

08/07/2020 * Menu Subject to Change

BOTTOMLESS

MIMOSAS \$20

Mix and match your bottomless mimosas

- | | |
|--------------------------------------|-------------------------|
| Signature Orange | Fresh Cucumber and Mint |
| Lavender Activated Charcoal Lemonade | Pineapple Jalapeño |

BRUNCH

- Fried Chicken And Waffle** Buttermilk Chicken, Orange Cinnamon Waffle, Watermelon, Sriracha Maple Syrup 21
- Double Dipped French Toast Sticks** Frosted Flake Brioche, Blackberry Syrup, Cinnamon Marshmallow Cream 14
- Hangover Hash** Braised Prime Rib, Smashed Tater Tots, Poached Egg, Signature Hollandaise 18
- 'Brunchy Smash Burger'** Tabasco Aioli, Fried Egg, Apple Smoked Bacon, Tater Tots 18
- Two Eggs Your Way** Your Choice of Chicken Apple Sausage or Applewood Smoked Bacon, Tater Tot Smash 13 Upgrade to Prime Rib +\$15
- Three Egg Omelets** Served with Tater Tot Smash
Applewood Smoked Bacon Or Chicken Apple Sausage, Cheddar, Green Pepper, Onions 15
Spinach, Tomato, Onions, Swiss 14
Avocado, Shredded Cheese, Tomato 15
- Fruity Pebbles Pancakes** Blueberry Buttercream 14

EGG BENEDICTS

Served on Brioche Toast with Tater Tot Smash

- Signature Eggs Benedict** Griddled Canadian Bacon, Poached Egg, Hollandaise 14
- Crab Cake Benedict** Lump Crab, Poached Egg, Chipotle Hollandaise 19
- Smoked Salmon Benedict** Scottish Smoked Salmon, Poached Egg, Signature Hollandaise 17

STEAK 'N EGGS

Served with Poached Eggs and Tater Tot Smash

- Filet 8oz** Revier Cattle Company 43
- USDA Prime Skirt Steak 10oz** Revier Cattle Company 34

SIGNATURE BRUNCH

- PLATTER FOR TWO** Signature Eggs Benedict, Orange Cinnamon Waffle, 24-Hour Herb Roasted Prime Rib, 1/2 Pound of Snow Crab Legs, Applewood Smoked Bacon, Chicken Apple Sausage, Tater Tot Smash 60