NYY STEAK MOTHER'S DAY BRUNCH MENU



TABLE SERVED BREAD AND PASTRIES

Croissant, Cranberry Raisin Focaccia, Cheese Danish, Raspberry Danish Bagel, Soft Pretzel, Goat Cheese Butter, Mustard Butter, Strawberry Jam, Grape Jelly, Cream Cheese

BOTTOMLESS

Mimosa, Aperol Spritz, Bloody Mary

STARTERS

(CHOOSE ONE APPETIZER PER GUEST

SHRIMP COCKTAIL

Poached Jumbo Shrimp, Cocktail Sauce, Lemon

HALF SHELL OYSTERS

Horseradish Cocktail Sauce, Mignonette, Tabasco, Lemon

BLUE CRAB COCKTAIL

Cocktail Sauce, Mustard Sauce, Lemon

SHRIMP & CORN CHOWDER

Potato, Onion, Bell Pepper, Old Bay Oyster Crackers

LOBSTER BISQUE

Maine Lobster & Brioche Crouton Garnish

HALF SALAD

Classic Caesar Or NYY Chopped

BURRATA & HEIRLOOM TOMATO

Baby Arugula, Balsamic Glaze, Agrumato Lemon Oil, Sea Salt

BRUNCH ENTREES

(CHOOSE ONE ENTREE PER GUEST)

STEAK & EGGS

6oz. Filet Mignon, Cream Cheese Scrambled Eggs, Hashbrown Potatoes

CRAB CAKE EGGS BENEDICT

Two 3oz. Crab Cakes Each Topped With Poached Egg And Bearnaise Sauce

NYY STEAK OMELET

Shaved Ribeye Steak, Gruyere Cheese, Mushroom, Onion, Bell Pepper

BANANAS FOSTER FRENCH TOAST

Challah Bread, Rum Caramel Sliced Bananas, Vanilla Whipped Cream

CRISPY SHRIMP & GRITS

Florida Gulf Rock Shrimp, Cheddar Grits, Sweet & Spicy BBQ Sauce

LOBSTER ROLLS

One Classic Chilled. One Warm Buttered. Crab Louis Coleslaw

MISO GLAZED CHILEAN SEABASS

8oz Chilean Seabass Fillet, Miso Glaze, Baby Bok Choy

SLOW COOKED PRIME RIB

14oz. With Horseradish Cream And Au Jus

DRY AGED NY STRIP

12oz.

DRY AGED RIBEYE

16oz.

FILET MIGNON

80z.

EXTRAS

TWO EGGS ANY STYLE HASH BROWNS CREAMED CORN

BACON RASHER BAKED POTATO CREAMED SPINACH

FRUIT PARFAIT FRENCH FRIES GRILLED ASPARAGUS

ADD-DNS

1LB KING CRAB LEGS \$125 8

80Z. STEAMED LOBSTER TAIL \$65