

# EASTER Brunch

## STARTERS

Crab Cakes

*Creole Sauce*

**\$25**

Jumbo Shrimp

*Chilled, Hushpuppy or Buffalo Style*

**\$24**

Braised Tenderloin

Potstickers

*Spicy Mustard Soy*

**\$19**

Carpaccio

*Citrus Dijon Aioli, Capers,  
Arugula, Shaved Parmesan*

**\$21**

Easter Roll

*Yellowtail, Spicy Crab, Roasted  
Jalapeno, Avocado, Sambal, Cilantro*

**\$29**

## GREENS

Heirloom Tomato & Burrata

*Balsamic Glaze, Pesto, Basil, Olive Oil*

**\$18**

Classic Romaine Caesar

*House-Made Croutons, Shaved Parmesan*

**\$14**

+ Grilled Shrimp \$11

+ Grilled Salmon \$16

+ Tenderloin \$22

Truffle & Parmesan

Fries

**\$13**

Crispy Brussels

Sprouts

**\$16**

## SIDES

Smashed Whipped

Potatoes

**\$14**

Grilled Asparagus

**\$15**

Lobster Mac & Cheese

**\$39**

Chorizo Creamed

Corn

**\$16**

## BRUNCH COCKTAILS

Mimosa  
*OJ, Cranberry or  
Pineapple*

**\$12**

Tito's Bloody Mary

**\$14**

Bubble Bubble

*Grey Goose La Poire, St. Germain,  
Lemon Juice, Simple Syrup*

**\$22**

## MAINS

Prime Rib

*14oz Prime Rib, Grilled Asparagus,  
Smashed Whipped Potatoes, Au Jus*

**\$59**

Salmon Picatta

*Sauteed Spinach, Capers, Artichoke  
Hearts, Lemon Butter*

**\$29**

Airline Chicken Breast

*Maderia Demi, Glazed Carrots, Smashed  
Whipped Potatoes*

**\$23**

Nutella Stuffed French Toast

*Powdered Sugar, Strawberry & Sliced  
Banana's, Chantilly Cream*

Featured at Dee's Table every Saturday

**\$16**

Filet Duo

*Two - 4oz Filets topped with Bacon Onion  
Jam & Goat Cheese, Bourbon Peppercorn  
Sauce, Smashed Whipped Potatoes*

**\$54**

Classic Benedict

*Canadian Bacon, Poached Eggs,  
Bernaise, Breakfast Potatoes*

**\$21**

+ 4oz Filet \$32

+ Crab Cake \$29

Spicy Vodka Rigatoni

Pasta

**\$23**

All Steaks and Vegetarian Options available upon request