

SERVED 11 A.M. TO 3 P.M.



Specialty Items

FLUFFY BLUEBERRY PANCAKES

Macerated Strawberry, Powdered Sugar, Maple Syrup

FRENCH TOAST

Brioche Texas Toast, Honey Butter, Powdered Sugar, Maple Syrup

BREAKFAST BURRITO

Potatoes, Scramble Eggs, Tasso, Pepper Jack Cheese Topped with Crab Mornay and Salsa

CLASSIC TWO EGG BREAKFAST

Two Eggs with Bacon, Sausage, or Andouille, Red Potato Hash, English Muffin

ZOOM ZOOM STEAK

8 oz. Ribeye, Red Eye Gravy, Two Eggs, and Buttermilk Biscuit

BAYOU CRISTO

French Toast, Honey Ham, Smoked Turkey, Applewood Bacon, Pepper Jack Cheese, and Honey Mustard

CHICKEN AND WAFFLES

Southern Fried Chicken Tenders, Nashville Hot Sauce, Buttermilk Waffle, Crystal Butter, and Maple Syrup

Seafood =

SURF & TURF BENEDICT

Two Petite Filets, Jumbo Lump Crab, Two Poached Eggs, Hollandaise, and English Muffin

COAST OMELETTE

Three Eggs, Butter Poached Shrimp, Lump Crab, Andouille, Spinach, Pepper Jack Cheese

CRAB CAKE BENEDICT

English Muffin, Crab Cakes, Poached Eggs, Hollandaise



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Choose One

FILET MIGNON

6 oz. Filet with Garlic Mashed Potatoes and Vegetables du Jour

TWIN PORK RIBEYES

Served with Garlic Mashed Potatoes, Sauteed Mushrooms, and a Creole Mustard Sauce

PAN SEARED CATCH OF THE DAY

Fresh Fillet and Crawfish Tails served on Rice Pilaf with a Crystal Butter Sauce

CHICKEN PICATTA

Breast of Chicken topped with Lemon Beurre Blanc and Capers served over Fettuccine

EGGPLANT PARMESAN

Medallions of Eggplant served with Angel Hair Pasta and Marinara

SALAD BAR

House-Cured Salmon with Capers and Onion
Fresh Bagels with Cream Cheese
Tomato and Cucumber Salad
Marinated Artichoke Salad
Crab Salad
Shrimp Remoulade Pasta Salad
Bread Pudding
And More!

BEVERAGES

Complimentary Mimosas
Regular and Decaf Coffee
All Non-Alcoholic Beverages

All entrées include salad bar and beverages listed.

Price does not include tax or gratuity.

Menu items subject to change.

\$35 per person