

GOURMET SUNDAY BRUNCH

\$45.95 PER PERSON | \$22.95 CHILDREN UNDER 12
Reservations Available 10:30am-2:00pm
Refreshed Until 3:00pm
Not Inclusive of Beverages, Tax, or Gratuity

BREAKFAST BUFFET

- SCRAMBLED EGGS
- EGGS BENEDICT
- BREAKFAST POTATOES
- APPLEWOOD SMOKED BACON
- BREAKFAST SAUSAGE LINKS

- MINI BELGIAN WAFFLES
fresh whipped cream, mixed berries,
granola toppings
- ASSORTED BREAKFAST PASTRIES
- OMELETS MADE TO ORDER

CRÊPE, BAGEL & LOX STATION

featuring weekly sweet and savory crêpe options along with Hudson Valley smoked salmon, assorted jams and toppings, house whipped cream cheeses, flavored butters, avocado, with a selection of bagels and breads all toasted to order in person

CARVING STATION

- strip loin
- oven-roasted turkey breast
- stuffed pork loin

PASTA STATION

pasta dishes where you can choose to create your own or enjoy Cacio e Pepe, prepared by mixing the pasta inside a whole wheel of Parmigiano-Reggiano cheese.

LUNCH BUFFET

- FRESH MIXED VEGETABLES
- CHEF'S CHICKEN SELECTION
- FRIED CHICKEN
- CHEF'S FISH SELECTION
- CHEF'S SPECIAL

- MIXED GREEN SALAD
- ASSORTED CHILLED SALADS
- FRESH FRUIT DISPLAY
- HOME-MADE SOUP

EXTRAVAGANT MINI-DESSERTS

- CHEESECAKE
- CRÈME BRÛLÉE
- MACRONS
- ASSORTED CAKES
- PANNA COTTA
- SEASONAL DOUGHNUTS

EXECUTIVE CHEF STACY MARTINEZ | PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES | 20% GRATUITY ADDED TO PARTIES 8 OR MORE

Due to seating capacity restrictions, all guests attending our brunch must pay for a brunch meal (child or adult) or pay a \$20 seat fee if they choose not to take part in the brunch meal. Reservations Recommended

BRUNCH ENHANCEMENTS

THE RAW BAR

Available starting at 11:00am

SHRIMP COCKTAIL > 34
lemon, cocktail sauce

BLUE POINT OYSTERS > 36
one dozen, mignonette,
cocktail sauce

LITTLENECK CLAMS > 28
one dozen, mignonette,
cocktail sauce

**MAINE LOBSTER
COCKTAIL > 48**
lemon, cocktail sauce

**PETITE SHELLFISH
PLATEAU > 50**
four shrimp, four oysters,
four littlenecks,
six marinated mussels

**GRAND SHELLFISH
PLATEAU > 115**
whole Maine lobster,
four shrimp, six oysters,
six littlenecks, one dozen
marinated mussels

**THREE-TIER SHELLFISH
PLATEAU > 230**
two whole Maine lobsters,
eight shrimp, one dozen oysters,
one dozen littlenecks,
two dozen marinated mussels

KALUGA CAVIAR
5 grams - 30
30 grams - 150

COCKTAILS

**SHADOWS SIGNATURE
LOADED MARIA > 17**
shrimp, marinated mussel,
infused vodka, signature Sriracha
bloody mary blend

ESPRESSO MARTINI > 16
vanilla vodka, fresh brewed espresso,
Kahlua, Baileys

IRISH COFFEE > 8
Jameson Irish Whisky,
House-Made Fresh Whipped Cream,
Crème de Menthe

BLOODYMARY > 10

BELLINI > 10

CLASSIC MIMOSA > 10

MIMOSA FOR THE TABLE

SEASONAL JUICES

CLOS PONS > 60
Cava Reserve | Brut | Flocs | Catalunya

SCHRAMSBERG > 100
Blanc de Blancs | Brut | California

MARTINI TREES

SERVED IN QUANTITIES OF 8

BLOODY MARY > 80

MIMOSA > 80

ESPRESSO MARTINI > 128

SPARKLING / CHAMPAGNE

CLOS PONS > 15
Cava | Reserve | Brut | Flocs | Catalunya, España

VILLA LOREN > 13
Prosecco | Extra Dry | Veneto, Italia

PALMER & CO. | HALF BOTTLE > 42
Champagne | Brut | La Reserve
Champagne, France, NV

COFFEE SPECIALTIES

ESPRESSO > 4.5

DOUBLE ESPRESSO > 7

CAPPUCCINO > 7

LATTE > 7