



Father's Day Brunch

Breakfast

Eggs Benedict	20
2 Poached Eggs, Toasted English Muffin, Griddled Ham, Hollandaise Sauce, Home Fries	
Avocado Eggs Benedict	22
2 Poached Eggs, Toasted English Muffin, Avocado, Hollandaise Sauce, Home Fries	
Smoked Salmon Eggs Benedict	24
2 Poached Eggs, Toasted English Muffin, Smoked Salmon, Hollandaise Sauce, Home Fries	
Steak & Eggs	29
7 Oz. NY Strip, Sunny Side Up Eggs, Home Fries & Toast	
Avocado Toast	20
Fresh Avocado Spread on Toasted Country Bread, Sunny Side Eggs, Home Fries	
Omelette	17
Eggs + 3 Choices of Fillings: Bacon, Ham, Sausage, Mushrooms, Peppers, Onion, Spinach, Tomato, Broccoli, American Cheese, Cheddar, Feta, Gruyere, Monterey Jack, Served with Breakfast Potatoes & Toast	
French Toast	16
Vermont Maple Syrup, Cinnamon Butter, Fresh Assorted Berries	
Breakfast Pastries Basket	10
Basket of Assorted Pastries	
Shakshouka	22
Poached Eggs, Tomato Sauce, Peppers, Onions	

Starters

Classic Shrimp Cocktail	23
Fresh Horseradish, Lemon, Roslyn Cocktail Sauce	
Lobster Cocktail	29
Fresh Horseradish, Lemon, Roslyn Cocktail Sauce	
Crispy Calamari	17
Marinara, Sriracha Mayo Dipping Sauce	
Mussels	27
Creamy White Wine Sauce or Spicy Red Sauce	
Charred Octopus	26
Tarragon Aioli, Sriracha Mayo, Pepper Drops	
Lobster Bisque	13
Broccoli & Cheddar	12
Beet & Burrata Salad	19
Creamy Burrata, Roasted Beets, Frisee Lettuce, Shaved Parmesan, Apple Vinaigrette	
Classic Caesar Salad	17
Focaccia Garlic Croutons, Shaved Parmesan + 6 Chicken or + 10 Shrimp	
Watermelon Salad	18
Watermelon, Arugula, Frisee Lettuce, Feta Cheese, Lemon Vinaigrette, Balsamic Glaze	
"1221" Garden Salad	19
Heirloom Tomatoes, Cucumber, Feta, Peppers, Onions	

Sides

Applewood Bacon	9
Breakfast Sausage	9
Breakfast Potatoes	9
Pommes Frites	9
Fresh Fruits	9
Truffle Parmesan Fries	14
Garlic Mashed Potatoes	12
Roasted Seasonal Vegetable Trio	15
Carrots, Broccoli, Cauliflower	
Fried Cauliflower	10
Yellow Curry, Golden Raisins, Crushed Pepper	
Classic Mac & Cheese	15
+ 15 Lobster	
Penne	10
Marinara or Garlic & Oil	

Entrees

Smash Burger	23
White Cheddar, Caramelized Onion, Secret Sauce, Brioche Bun, Served with Fries	
Lobster Roll	MP
Toasted New England Roll Stuffed with Lobster Salad, Served with Fries	
Lamb and Feta Burger	25
Tzatziki Sauce, Served with Fries & Coleslaw	
Chicken Milanese	28
Cherry Tomato, Red Onion, Baby Arugula, Shaved Parmesan	
Grilled Organic Salmon	35
Pickled Radish, Asparagus, Sour Cream Mash, Beurre Blanc Sauce	
Chicken Paillard	28
Grilled with Arugula, Tomato, Red Onion Salad, Red Wine Vinaigrette	
Mushroom Ravioli	32
Garlic Parmesan Cream Sauce	
Marinated Flat Iron Steak	MP
Garlic Mashed Potatoes, Sautéed Spinach, Red Wine Demi Glace	

Beverages

Juice, Spring Water, Soda, Iced Tea, Coffee, Decaf, Tea, Espresso, Latte & Cappuccino Available	
Mimosa	10
Virgin Mary	7
Bloody Mary	10
Bellini	10

*CONSUMING RAW OR UNDEROOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUTS, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.



Sparkling

BY THE GLASS

- Danzante, Prosecco 10
- Moet & Chandon Rose 10

BY THE BOTTLE

- Louis Pommery Brut 65
- Moet & Chandon Rose 95
- Moet & Chandon Brut 95
- Veuve Cliquot, France 150
- Ruinart Blanc de Blanc 250
- Louis Roederer Cristal 600

White

BY THE GLASS

- Donini, Pinot Grigio, Italy, 2018 10
- Glazebrook, Sauvignon Blanc, New Zealand, 2018 14
- The Atom, Chardonnay, California, 2019 15
- Sonoma-Cutrer, Rosé, Sonoma County, 2020 13

Red

BY THE GLASS

- One Leaf, Pinot Noir, California 15
- Dark Horse, Merlot, California, 2019 14
- The Atom, Cabernet Sauvignon, California, 2020 16
- Don David Reserve, Malbec, Argentina, 2019 15

Specialty Cocktails

- Holly Go Lightly** 15
Tito's Vodka, Aperol, Citrus, Triple Sec
- East India Trading Company** 16
Tanqueray Gin, Cucumber Ginger Syrup, Citrus
- Blood Orange Margarita** 18
Don Julio Tequila, Citrus, Blood Orange
- The Salty Road** 15
Don Q Dark Rum, Grapefruit, Elderflower
- Boulevardier** 15
George Dickel Rye, Campari, Red Vermouth

Bottled Beer

- Voodoo Ranger IPA 9
- Fat Tire Amber Ale 8
- Corona 7
- Heineken 7
- Blue Moon 7
- Coors Light 7
- Budweiser 7
- Bud Light 7

Draft Beer

- Duvel 15
- Blue Point Summer Ale 10
- Blue Point Roasted Lager 10
- Stella Artois 10
- Stone IPA 12
- Brooklyn Sixpoint 12

Dessert

- Apple Crumb 15
Toasted Warm, Vanilla Ice Cream
- Ricotta Cheesecake 15
Strawberry Coulis, Whipped Cream
- Chocolate Molten Lava Cake 15
Warm Chocolate Center, Chocolate Ganache, Vanilla Ice Cream
- Ice Cream 9
Choice of One: Chocolate, Vanilla, Cookies & Cream
- Sorbet 11
Choice of One: Lemon, Raspberry, Mango
- Flourless Chocolate Cake 15
Raspberry Sauce, Whipped Cream

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