



## SUNDAY BELLINI BRUNCH BUFFET

10:00 a.m. to 2:00 p.m.

Complimentary Bellinis and Mimosas

### BEGINNINGS

Crisp assorted crusty bread | bagels | breakfast pastries | imported and domestic cheeses

### CHEF'S STATION

Geggs and omelets to order  
Carved smoked sea salt crust prime rib of beef

### BREAKFAST

Classic eggs benedict | crab and arugula benedict  
Country sage sausage  
Applewood smoked bacon  
Cottage potatoes  
Pancake | waffles | french toast  
Cheese blintz with fruit compote

### CHILLED SEAFOOD

Old bay spiced peel and eat shrimp and crab claws  
Beet and vodka cured salmon rosettes

### SALADS

Classic caesar with focaccia croutons  
Artesan greens with house made dressings  
Marinated vegetable and cured meat antipasto  
Sliced tropical fruits

### CHEF'S SEASONAL ENTRÉES

Natural breast of chicken  
Fresh fish from the gulf of mexico  
Seasonal vegetables

### CHEF'S PASTRY TABLE

Chocolate fountain  
Assorted gourmet cakes and pastries  
Mini mousse shots and fruit tarts  
Starbucks® coffee | soft drinks

Adults 42 | Kids 16.95 (10 and Under)  
Reservations Accepted | 727.363.2358

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please inform your server of any Allergies or Dietary needs at the time of order