

# THE FLAGLER STEAKHOUSE

## Sunday Brunch

### *First Course*

#### **FRESH BERRY SMOOTHIE**

Low Fat Yogurt, Honey and Granola

#### **SLICED SMOKED SALMON**

Toast Points, Hard Boiled Eggs, Capers and Onions

#### **COUNTRY PATE**

Crostini, Grain Mustard, Cornichon, Mixed Greens, Olive Oil

#### **FRENCH ONION SOUP**

French Baguette Crouton, Topped with Melted Swiss Cheese

#### **ORGANIC SPINACH SALAD**

Spinach Salad, Goat Cheese, Toasted Walnuts, Craisins  
Sherry Vinaigrette

### *Main Course*

#### **STUFFED PECAN FRENCH TOAST**

Pastry Cream, Caramelized Bananas, Almonds, Powdered Sugar and  
Organic Vermont Maple Butter, Served with Bacon

#### **EGGS BENEDICT**

Toasted Portuguese Muffin, Canadian Bacon,  
Hollandaise Sauce

#### **STEAK AND EGGS**

Pan Seared Rib Eye and Choice of Toast

#### **MONTE CRISTO**

Fresh Roasted Turkey, Ham, Swiss, Raspberry Dijon,  
Vermont Maple Syrup and Powdered Sugar

#### **CHEF'S DAILY FISH SELECTION**

Broiled, Sautéed, Grilled, or Blackened  
Served with Asparagus and Brown Rice

#### **MARINATED STEAK SANDWICH**

Toasted Ciabatta Bread, Smoked Cheddar, Roasted Onions,  
Grilled Tomatoes and Red Pepper Mayo. Served with French Fries

### *Dessert Course*

#### **CRÈME BRÛLÉE**

Marinated Berries and  
Pistachio Biscotti

#### **"BIG" CHOCOLATE CAKE**

Served with a  
Coconut Rum Frosty

#### **KEY LIME PIE**

Raspberry Coulis

#### **ICE CREAM**

Chef's Selection of Ice Cream

#### **NEW YORK STYLE CHEESECAKE**

Fresh Strawberry Topping

**\$35.00 per person**

Plus Service Charge and Tax

**UNLIMITED BLOODY MARYS AND MIMOSAS**

\$13.75 per person