

THE FLAGLER STEAKHOUSE

Sunday Brunch

First Course

INFUSED FRUIT CUP

Rosemary, Mint and Orange Juice

SLICED SMOKED SALMON

Toast Points, Hard Boiled Eggs, Capers and Onions

CHILLED SEAFOOD PLATTER *

Chef's Selection, Cocktail Sauce

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, Pecans, Powdered Sugar and
Warm Vermont Maple Syrup, Served with Bacon

EGGS BENEDICT *

Toasted Portuguese Muffin, Canadian Bacon,
Hollandaise Sauce

STEAK AND EGGS *

Pan Seared Rib Eye and Choice of Toast

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 Mayonnaise
Served with French Fries

OMELETTE

Mushrooms, Onions, Tomatoes, Peppers, Bacon,
Cheese, Smoked Salmon or Asparagus

Dessert Course

KEY LIME "PIE"

Vanilla Bean Whipped Cream,
Blackberry Compote,
Coconut Tuile

CARROT CAKE

Layers of Decadent Carrot Cake,
Creamy Cheese Cake,
Walnut Caramel

WARM CHOCOLATE CHIP COOKIES

Housemade Freshly Baked
Chocolate Chip Cookies

ICE CREAM

Chef's Selection of Ice Cream

\$35.00 per person
Plus Service Charge and Tax

UNLIMITED BLOODY MARYS AND MIMOSAS
\$13.75 per person

* Consuming raw or undercooked meats, poultry, seafood or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.