

RED MARLIN

# Mothers Day Brunch



10:00 am - 2:00 pm

\$95+ Adults | \$45+ Children 5-12 | Complimentary Children 4 and Under

## CARVING STATION

ROSEMARY PRIME RIB /GF, horseradish, classic jus

BROWN SUGAR & PINEAPPLE BAKED HAM

HERB & CITRUS CEDAR PLANK ROASTED SALMON

## BAGEL STATION & COASTAL HARBOR SMOKED SALMON

assorted mini bagels, sliced tomato, hardboiled egg, red onion,  
lemon, capers, whipped cream cheese

## SEAFOOD SALAD

marinated octopus, poached shrimp, krab, squid, celery, red onion, capers,  
peas, red peppers, dill aioli

## GREEK PASTA SALAD

peppers, red onion, olives, cherry tomatoes, cucumber, feta cheese, oregano vinaigrette

## TOMATO & WEATHERMELON SALAD /GF

white balsamic marinated mozzarella, fresh black berries

## FENNEL & BEET SALAD

orange segments, golden beets, pickled fennel fronds

## SLICED CURED MEATS /DF

*pickled vegetables, whole grain mustard*

## ASSORTED WEST COAST CHEESE /GF

*dried fruit, seasonal jam, toasted nuts*

## CHORIZO EGG CASSEROLE

*hash browns, jalapenos, cheddar & jack cheese,  
green onions, black olives, sour cream*

## CAGE-FREE SCRAMBLED EGGS /GF

## SPINACH & FETTA EGG WHITE BITES /GF

## BREAKFAST POTATOES /DF

## ALL-NATURAL SMOKED BACON

## CHICKEN SAUSAGE DF/GF

## FRENCH TOAST BREAD PUDDING

*maple syrup, berries and powdered sugar*

## BUILD YOUR OWN OMELETTE

*cheese - cheddar, goat, pepper jack, Swiss*

*veg - asparagus, spinach, onion, tomato, bell pepper, mushroom, green onion, jalapeno*

*protein - bacon, pork sausage, chicken sausage, ham, Canadian bacon*

## HOUSEMADE GRANOLA PARFAIT /V

*lightly sweetened honey, Greek yogurt, fresh seasonal berries, nut granola*

## STEEL CUT OATMEAL

*almonds, brown sugar, raisins*

## ASSORTED PASTRIES & SLICED BREADS /V

*butter, seasonal jam & peanut butter*

## SLICED SEASONAL FRUIT & BERRIES /GF&DF

## SWEETS

*mini cupcakes, coconut macaroons /DF&GF, cookies*

GF: GLUTEN FREE, DF: DAIRY FREE, V: VEGETARIAN.

\*\*10% Service Gratuity will be added to parties of 6 or more. \*\*A 6% hotel surcharge will be added to all guest checks in support of the cost of city and state minimum wage increases.

\*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.

\*\*19% Service Gratuity will be added to parties of 6 or more.

\*\*A 6% surcharge will be added to all guest checks in support of the cost of city and state minimum wage increases.