



Mother's Day Brunch

Sunday May 14th, 2023, ~ 10am to 2pm

\$95 per person *(tax and gratuity excluded)*

Freshly Baked Rolls with Butter

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Beverage, choice of

Glass of House Champagne OR Mimosa

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Starter, choice of

Deviled Eggs, Pickled Cabbage, Smoked Trout Roe

Avocado Toast, Sourdough, Goat Cheese, Alfalfa Sprouts, Pomegranate Seeds, Watermelon Radish

Bacon Wrapped Prawn Polenta, Stuffed with Pepperjack Cheese, Drizzled with Chili Oil, Micro Cilantro Garnish

Lobster Cobb Salad, Iceberg Lettuce, Tomato, Hard Boiled Egg,

Bacon, Blue Cheese Crumbles, Tarragon Dressing

Clam Chowder

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Main Course, choice of

Served with Bacon, Chicken Apple Sausage, or Fruit Medley

Flat Iron Steak Chilaquiles, Guajillo Sauce, Queso Fresco, Cilantro Lime Crema, Scrambled Eggs

Crab Stuffed Salmon Oscar, Asparagus, Béarnaise Sauce

California Omelet, Bacon, Avocado, Pasilla Peppers, Onion, Feta Cheese, Country Potatoes

Prime Rib Eye Steak and Eggs, Asparagus, Country Potatoes

King Crab Eggs Benedict, Country Potatoes

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Dessert, choice of

Chocolate Croissant Bread Pudding, Vanilla Ice Cream

Strawberries and Cream, Topped with Pistachio Streusel

Mud Pie, Oreo Cookie Crumbs, Chocolate Ice Cream, Sliced Almonds

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Coffee or Tea

Children's Menu (5-10yrs) \$28:

Starter: Fruit Medley ~ Entrée: Chicken Tenders, French Toast or Pasta Marinara ~ Dessert: Scoop of Ice Cream

Vegan & Gluten Free Options Available

Credit Card required for all Reservations ~ No shows or cancellations made after 5-11-23 will be subject to \$95 charge per person

(949) 673-2100 ~ www.21oceanfront.com