



# THE MARINE ROOM

## KING TIDE BRUNCH

### AUTUMN SALAD

Arugula | Endive | Asian pear | goat cheese | pomegranate | farro | pumpkin seeds  
Apple Cider Vinaigrette

### CHARCUTERIE CHEESE AND FRUIT DISPLAY

### FRESH BAGELS

Plain Bagel | Everything Bagel | Mini Blueberry Muffin | Mini Lemon Poppyseed Muffin  
Mini Cheese Danish | Mini Plain Croissant | Cream Cheese | Berry Compote  
Shaved Onions | Capers | Heirloom Tomato | Cucumber | Smoked Salmon

### YOGURT PARFAIT

Greek Yogurt | House Granola | Agave | Berries

### OMELET STATION

Farm Fresh Eggs | Egg Whites | Just Eggs | Bell Peppers | White Onion | Spinach  
Mushroom | Tomato | Ham | Bacon | Smoked Salmon | Cheddar Cheese | Jack Cheese

## ESSENTIALS

### FRENCH TOAST BREAD PUDDING

Cinnamon Brioche | Candied Pecan | Caramelized Apples

### BREAKFAST SIDES

Pork Sausage | Beeler’s Bacon | Crushed New Potatoes

### LOBSTER MAC N CHEESE

Lobster Chunks | Three Cheese Blend | Dried Herb

### BAKED SALMON

Garlic Herb Butter | Lemon | Thyme

### CHILAQUILES

Tortilla Chips | Tomatillo Salsa | Pico de Gallo | Queso Fresco

## STEAKS & SEAFOOD

### WAGYU BAVETTE CARVING

Bearnaise | Calabrian Chimichurri | Horseradish Cream

### SEAFOOD DISPLAY

Poached Jumbo Shrimp  
West Coast Oysters  
Remoulade | Cocktail Sauce | Pink Peppercorn Mignonette

### PASTRIES

Assorted Pastry Display

*Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness.  
All ingredients may not be listed on the menu. Please tell your server about any allergies or dietary restrictions.  
An automatic 20% service charge will be added to parties of 8 or more.*