

EST.  1941

THE MARINE ROOM

EASTER BRUNCH MENU

AVAILABLE 10:00 AM - 4:00 PM
\$150 PER ADULT | \$70 PER CHILD
Excludes tax and service charge

APPETIZERS

CAESAR SALAD

little gem, preserved lemon, crispy parmesan,
croutons

FRUIT SALAD

burrata, passion fruit, star fruit, dragon fruit, pink
strawberry, arugula

PERUVIAN CRUDO

bluefin tuna, aji amarillo agua chile, mint,
cucumber, boba crisp

WEST COAST OYSTERS

tequila mignonette, tabasco sorbet

CHILLED PEA SOUP

dungeness crab, mint, wasabi crema

ENTRÉES

CRAB CAKE BENEDICT

dungeness crab cake, english muffin, arugula salad,
siberian caviar beurre blanc

OR

lion's mane mushroom cake with chimichurri

STEAK AND EGGS

australian wagyu, 2 eggs any style, hashbrown,
béarnaise

SPAGHETTI CARBONARA

guanciale, parmigiano reggiano, toasted pepper,
organic egg yolk

TASMANIAN OCEAN TROUT

charred brassica, coconut salsa macha, red chili maitakes,
cassis chayote

TRUFFLE CROQUE MADAME

toasted brioche, prosciutto cotto, truffle mornay, fried
egg

DESSERTS

APPLE BOMB

CRÈME BRULEE

CHOCOLATE GANACHE TART

STRAWBERRY SHORTCAKE

*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.*