

the **Barrymore**

MOTHERS' DAY

Brunch

Sunday, May 13, 2018

Appetizers

Greens & Gorgonzola \$14
mixed greens, golden rasins, toasted pine nuts, gorgonzola cheese, crispy wontons, honey dijon

Lobster Mac & Cheese \$14
truffle, mascarpone-tallegio cream sauce

***Barrymore Caesar \$11**
baby romaine hearts, garlic croutons, tossed in garlic-parmesan dressing

Burratta \$14
heirloom tomatoes, basil pesto, balsamico

Smoked Salmon Lox \$18
Red onion, caper, chive, tomato, cream cheese, bagel

Fruit Salad \$12
mixed fruits and berry, minced mint, lime zest

*Chilled Seafood Platter

Petite - MP
1-2 ppl

Grande - MP
3-4 ppl

*seasonal oysters, maine lobster, jumbo shrimp, cracked crab, ahi tuna poke
-served with cocktail sauce, mignonette, old bay mayo & lemon

Sides

Asparagus \$8

Rosemary Roasted Peewee Potato
& Pearl Onion \$8

Mushrooms \$8

Bagel & Cream Cheese \$8

Yogurt & Granola Parfait \$8
seasonal berries

Spinach \$8

Applewood Smoked Bacon \$8

Potato Layonnaise \$8

*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

A GRATUITY 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.

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Entrees

Eggs benedict \$18

poached egg, canadian bacon, english muffin, hollandaise sauce

Florentine Eggs benedict \$22

smoked salmon, spinach, poached egg, english muffin, hollandaise sauce

Endless pancake \$15

maple syrup, butter

Add on: Blueberry, Strawberry, Red Velvet - \$5

Lobster Omelette \$25

green asparagus, caviar, lobster sauce

*Pan-Seared Salmon \$19

soy shallot glaze, sautéed baby bok choy, carrots, kimchee cream sauce

Steak & Eggs

two eggs any style, served with house potatoes

*Petit Filet Mignon 4oz \$32

*NY Strip 7oz \$30

Pastries

Pastry Basket \$12

croissant, muffin, danish, jam

Tiramisu \$10

light mascarpone mousse, espresso-rum soaked lady fingers, warm dark chocolate sauce

Vanilla Bean Crème Brûlée \$10

raspberries, pistachio shortbread

Chocolate Layer Cake \$10

dark chocolate sauce, vanilla ice cream, chocolate feuilletine crumbles

GENERAL MANAGER - BRIAN DUFFY

CHEF DE CUISINE - MARTIN DOMINGUEZ

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