



Enjoy our four-course plated brunch, including freshly baked, bread & complimentary mimosas. Seating times 10:00 a.m. to 2:00 p.m. \$75 per guest, \$25 for children 10 and under children's menu. Tax & gratuity is not included

Reserve online Tontobarandgrill.com



### Seacuterie Platter

poached and chilled prawns with atomic cocktail sauce, bay scallop ceviche lettuce cup, snow crab cocktail claws, Joe's spicy mustard sauce

**Cocktail Special: Bunny Mary Grey Goose Carrot Juice Bloody Mary 16** 



## Trio Platter of Fresh Salads

#### Watermelon Feta Salad

quinoa, kale, mint, toasted pistachio, lemon vinaigrette

# **Cucumber Tomato Salad**

baby greens, radish, goat cheese, balsamic dressing

## Shaved Brussels Sprouts Salad parmesan, herbed breadcrumbs, creamy lemon caesar dressing

## Choice of Entrées

#### **Snow Crab Quiche**

asparagus, red pepper, gruyere spinach caramelized onion, and mushroom salad

Pan-Seared Chilean Sea Bass \* sweet pea risotto, lemon butter sauce

## Mesquite Grilled Beef Tenderloin Filet

creamed wild mushrooms, roasted garlic mash, baby heirloom carrots, red wine demi glace

#### Herb Grilled Rack of Lamb

goat cheese potato gratin, sauteed baby squash, roasted red pepper demi, pomegranate molasses

## **Duo of Desserts**

#### **Easter Cassata**

sponge cake, whipped ricotta, candied fruit

## Carrot Cheesecake Bar

Spiced carrot cake, vanilla bean cheesecake

Items with a "&" may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.









