



Enjoy our four-course plated brunch, including freshly baked bread & includes mimosas. Seating times 10:00 a.m. to 4:00 p.m. \$75 per guest, \$25 for children 10 and under, children's menu. Tax & gratuity is not included Reserve online at Tontobarandgrill.com

Seacuterie Platter

ΗΔΡΡΥ

poached jumbo shrimp with lemon caper cocktail sauce, ahi poke lettuce cups, chilled snow crab cocktail claws, spicy mustard aioli



Breakfast Margarita Hornitos Reposado blended with citrus and jalapeno, touch of maple syrup 16

Wilted Kale Salad

almonds, pecorino,

sweet peppers, lemon vinaigrette

Burrata Peach Salad toasted pecan, micro cilantro, spicy honey lemon dressing

Trio Platter of Fresh Salads

Orzo Pasta Salad sun dried tomato, spinach, feta, cucumber, red wine and mint vinaigrette

Choice of Entrées

Lobster AvocadoToast crispy fingerling potatoes and arugula, tarragon-dijon vinaigrette

Wood Grilled Beef Tenderloin

Lyonnaise potato gratin, roasted heirloom carrots, balsamic cipollini onion, port wine demi

sweet corn risotto cake, sauteed asparagus, tomato butter sauce

Lemon and Herb Crusted Halibut

Pork Osso Buco

white wine, tomato and herb braise parmesan polenta, braised kale, horseradish gremolata

Duo of Desserts

Coconut Cream Tartlet mango relish, macadamia nut Brown Butter Almond Cake with amaretto apricot compote

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.

TontoBarAndGrill.com