

# *Brunch Appetizers*

## *Ahi Tuna Tartar*

Avocado, Scallions, Ginger, Wonton Crisp, Tobiko Caviar 16.5

## *Prawn and Scallop Ceviche*

Fresh Prawns, Day Boat Scallops, Mango Habanero Chili Water served with Mini Taco Shells 18.5

## *Baked Brie in Puff Pastry*

Pear Chutney, Beurre Blanc, Roasted Pine Nuts 14

## *Artisan Cheese Plate*

Three Types of Cheese, Warm Fig Compote, Candied Walnuts, Grilled Crostini, Aged Balsamic 18

## *Sautéed Maine Mussels*

Nueske's Bacon, Whole Grain Mustard and Ale Butter Sauce, Grilled Bread 17

## *Jumbo Coconut Shrimp*

Tomato Chutney, Asian Plum Sauce 16

## *Seasonal Oysters*

On the Half Shell with Three Dipping Sauces\* 18

## *Sautéed Lump Crab Cakes*

Served over Sweet Corn Butter Sauce, topped with Pasilla Chile, Grilled Corn Relish 19

## *Wild Mushroom Soup*

Porcini, Morel & Button Mushrooms, Garnished With Spicy Croutons 10

## *Tahitian Corn Chowder*

Sweet Corn Chowder with a Hint of Vanilla, Garnished with a miniature Crab Cake 12

## *Geoffrey's Caesar Salad*

Grated Parmesan, Classic Caesar Dressing\*, Garlic Croutons 11

## *Golden Beet Salad with Herbed Goat Cheese*

Micro Greens, Tangerine Walnut Vinaigrette\* 12.5

## *Salad Entrées*

### *Mediterranean Chicken Salad*

Pesto Chicken, Greens, Roasted Red Peppers, Marinated Tomatoes, Feta Cheese, Pesto Vinaigrette  
19

### *Grilled Ahi Niçoise Salad*

Niçoise Olives, Haricot Verts, Eggs, Red Rose Potatoes, Grain Mustard Vinaigrette 22

### *Maine Lobster Cobb Salad*

1 lb Lobster\*\*, Nueske's Bacon, Tomatoes, Avocado, Egg, Blue Cheese, Honey Dijon Vinaigrette\*  
33

*\* Please note that some items contain raw eggs.  
Consuming raw or undercooked foods may increase your risk of  
food borne illness, especially if you have certain medical conditions.*

## *Geoffrey's Benedicts*

### *Eggs Benedict*

Toasted Croissant, Prosciutto di Parma, Rosemary Potatoes, Fresh Fruit, Hollandaise Sauce\* 19

### *Scotch Benedict*

Toasted Croissant, Smoked Salmon, Rosemary Potatoes, Fresh Fruit, Hollandaise Sauce\* 21

### *Crab Cake Benedict*

Toasted Croissant, Lump Crab Cake, Rosemary Potatoes, Fresh Fruit, Hollandaise Sauce\* 23

# *Brunch Entrées*

## *Challah French Toast*

Chicken & Pork Fiesta Sausage, Fresh Fruit 17

## *Shiitake Omelette*

Shiitake Mushrooms, Garlic, Shallots, Tomatoes, Brie Cheese, Rosemary Potatoes, Fresh Fruit 19  
(Substitute egg white 20)

## *Quiche Lorraine*

Nueske's Bacon, Caramelized Onion, Swiss Cheese, Eggs, Beurre Blanc, Mixed Green Salad\* 18

## *Lobster Quiche*

Tomatoes, Caramelized Onion, Swiss Cheese, Eggs, Lobster Vanilla Sauce, Mixed Green Salad\* 24

## *Miso Braised Tofu*

Miso Braised Firm Tofu, Sautéed Asian Vegetable, Hot and Sour Sauce 18

## *Herb Crusted Salmon*

Artichoke Heart Puree, Broccolini, Roasted Tomato Beurre Blanc 24

## *Seafood Paella*

Prawns, Mussels, Manila Clams, Scallops, Pork Chorizo, Chicken, Saffron Rice in a Seafood Broth  
26

## *Chicken Picatta*

Sautéed Vegetables, Mashed Potatoes, Lemon Caper Butter Sauce 22

## *Sautéed Day Boat Sea Scallops*

Foie Gras Risotto, Pomegranate Reduction 29

## *Pan Seared Chilean Sea Bass*

Pesto Potatoes, Heirloom Tomato Marmalade, Basil Oil 37

## *Geoffrey's Grilled Prime Flat Iron Steak*

Choice of Scrambled Eggs or Fresh Vegetables 22

## *Grilled Filet Mignon*

Choice of Scrambled Eggs or Fresh Vegetables, Rosemary Potatoes 28.5

*\*\*Pre-cooked weight approximately One pound.  
~ Your Valet Charge is included on your check.*