

•FEDERAL•

AMERICAN GRILL

Mother's Day Brunch Menu

First Course

Mini Stack of Cinnamon Roll Pancakes

topped with cinnamon icing

Fresh Berry Parfait

mixed berries topped with granola

Assorted Fruit Cup

Federal Fried Oysters

crispy golden fried oysters topped with a homemade spicy slaw

Spring Salad

mixed greens, toasted almonds, strawberries, blueberries, feta cheese, champagne vinaigrette

Second Course

Braised Short Rib Benedict

two poached eggs, jalapeno cornbread, braising jus, breakfast potatoes, mixed greens

Traditional Eggs Benedict

two poached eggs, black forest ham, hollandaise, breakfast potatoes, mixed greens

Chicken Fried Steak & Eggs

two eggs scrambled, breakfast potatoes, country gravy

Breakfast Tacos

three bacon, egg and cheese tacos with pico de gallo, salsa, breakfast potatoes

Full Federal Breakfast

two eggs scrambled, breakfast potatoes, brioche french toast, bacon, sausage, mixed greens

Bacon & Sausage Omelette

bacon, sausage, cheddar cheese, breakfast potatoes, mixed greens

Thai Shrimp & Cheese Grits

manchego cheese grits with a thai citrus glaze

Center Cut 6oz. Filet Mignon

(add \$12)

yukon mashed potatoes, crispy brussel sprouts

Salmon Spinach Salad

grilled salmon, baby spinach, strawberries, blueberries, golden raisins, toasted almonds, feta, raspberry vinaigrette

Third Course

Bourbon Bread Pudding

Maker's Mark sauce, vanilla ice cream

Tres Leches

Madagascar vanilla bean

Sweet Cream

topped with mixed berries, fresh whipped cream

\$45 per person

•FEDERAL•
AMERICAN GRILL

Mother's Day Dinner Menu

First Course

Tuna Poké

hawaiian style pacific ahi poke, avocado, soy, toasted almonds, honey citrus, wonton crisps

Parmesan Fried Asparagus

topped with garlic butter, crabmeat

Chicken Tortilla Soup

topped with crispy tortilla strips

Federal Fried Oysters

crispy golden fried oysters topped with a homemade spicy slaw

Spring Salad

mixed greens, toasted almonds, strawberries, blueberries, feta cheese, champagne vinaigrette

Mini Crab Cakes

with cajun lobster sauce

Second Course

Braised Short Rib

mushroom & bacon risotto, sautéed spinach, natural reduction

Truffle Stuffed Chicken

yukon mashed potatoes, grilled asparagus, truffle vinaigrette

Chicken Fried Steak

loaded mashed potatoes

Center Cut 6oz. Filet Mignon

(add \$12)

yukon mashed potatoes, crispy brussel sprouts

Wild Caught Salmon

crispy polenta cake, seasonal vegetables, caper relish

Third Course

Bourbon Bread Pudding

Maker's Mark sauce, vanilla ice cream

Tres Leches

Madagascar vanilla bean

Sweet Cream

topped with mixed berries, fresh whipped cream

\$55 per person