

3-COURSE BRUNCH EVENT

Let's Brunch!



SATURDAY, OCTOBER 11 AND SUNDAY, OCTOBER 12, 2025
EVENT BEGINS AT NOON | \$40 PER PERSON*

Join us for an extraordinary brunch experience! Enjoy indulgent entrées each paired with the perfect brunch cocktail during our exclusive 3-course brunch event. Space is limited, so RSVP today!



reserve your seat now →

**CHOOSE YOUR LOCATION
CLICK EVENT RSVP**



*EXCLUDES TAX AND GRATUITY. TIME AND PRICE MAY VARY BY LOCATION.

AMUSE-BOUCHE

PICKLED CRAB DEVILED EGGS*

Bonefish Grill twist on a classic—stuffed with a creamy blend of mayo, Dijon mustard, grated cheese, Old Bay®, and pickled jalapeños, then topped with cilantro-lime lump crab meat (imported) and a dash of black pepper.

POMEGRANATE LEMONADE

Absolut Citron vodka and lemonade shaken with pomegranate syrup and topped with soda, gives a flavorful effervescence that keeps this pairing fresh and light.



COURSE 1

SHRIMP & GRITS

Wood-grilled shrimp (imported, farm-raised), topped with a savory cream sauce, served over mozzarella cheese-infused grits, finished with green onions, parmesan cheese and bacon.

WHISTLEPIG MAPLE OLD FASHIONED

WhistlePig PiggyBack bourbon, rich WhistlePig barrel-aged maple syrup and a dash of bitters accentuate the bourbon's smooth vanilla, toasted spice, and oak notes, balancing the decadence of the creamy and smoky grits.

COURSE 2

CRAB HUEVOS RANCHEROS*

Crispy crab bites (imported), poached eggs, avocado and refried black beans, topped with enchilada sauce, cilantro-lime crema, feta cheese and crispy tortilla strips.

STRAWBERRY APEROL SPRITZ

Tito's Handmade vodka, Aperol, strawberry and lime topped with sparkling wine, adds a bright, bubbly contrast to the rich, savory crab bites and poached eggs.



COURSE 3

CRÈME BRÛLÉE FRENCH TOAST

Brioche bread soaked in Grand Marnier and orange zest, served with chef-crafted whipped cream, mint and fresh strawberries.

PUMPKIN ESPRESSO MARTINI

Fris vodka, Kahlúa coffee liqueur, pumpkin, cream of coconut and espresso, hand-shaken to perfectly complement the warm and citrusy sweetness of the French toast.

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A non-alcoholic beverage may be substituted for the alcoholic beverage upon request.

SOME ITEMS SERVED AT THIS ESTABLISHMENT MAY CONTAIN IMPORTED SEAFOOD. ASK FOR MORE INFORMATION.

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