



# COUNCIL OAK®

*Steaks & Seafood*

## SUNDAY BRUNCH BUFFET STYLE

### RAW BAR & ICE SCULPTURE STATION

Oysters, Jumbo Prawns, Individual Tuna Tartare,  
Clams, Smoked Salmon, Whitefish, Bagels,  
Tomatoes, Onions, Capers, Cucumbers,  
Plain & Scallion Cream Cheese

### COLD STATION

ARTISAN ROLLS, BREAD,  
FOCACCIA & LAVOSH

### CAESAR SALAD

White Anchovies, Garlic Croutons, Shaved Parmesan

### SEASIDE SALADS BUILT-TO-ORDER

#### LETTUCES

Mesclun, Romaine, Kale, Spinach

#### VEGETABLES

Cherry Tomatoes, Red Onions, Bell Peppers,  
Cucumbers, Carrots, Radishes, Chickpeas,  
Spring Peas, Corn, Kalamata Olives

#### CHEESES

Cheddar, Feta, Crumbled Blue, Parmesan

#### PROTEINS

Shrimp, Smoked Salmon, Ham, Flake Tuna,  
Warm Wood Grilled Chicken

#### DRESSINGS

Ranch, Vinaigrette, Honey Mustard,  
French, Blue Cheese

#### GARNISHES

Croutons, Sunflower Seeds, Toasted Almonds

### GRILLED ASPARAGUS IN TRUFFLE VINAIGRETTE

### MARINATED OLIVES

### SUSHI MAKI ROLLS

Futo Maki, Spicy Tuna, California

### FRUIT PLATTER

Cantaloup, Honeydew, Pineapple, Watermelon  
Strawberry, Blueberry, Vanilla-Honey Yogurt  
Dip

### ACTION STATIONS

**28 DAY DRY AGED NEW YORK STRIP,**  
House Steak Sauce

### KASSLER PORK RACK

Stone Ground Mustard Sauce

### OMELETTES MADE TO ORDER

### GRAND BUFFET

### SCRAMBLED CAGE FREE EGGS

BUTCHER CUT APPLEWOOD  
SMOKED BACON

### THUMAN'S SAUSAGE

### TRADITIONAL HOME FRIED POTATOES

### BRIOCHE FRENCH TOAST

Banana Custard, Warm Maple Syrup

### HOT CAKES

Chef's Seasonal Compote, Warm Maple Syrup

### KING SALMON

Beluga Lentils, Black Olive Vinaigrette

### JOSPER ROASTED CHICKEN BREAST

Ratatouille & Basil

Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of  
foodborne illness. Must 21+ to consume alcohol.  
Please drink responsibly.