



Mother's Day Brunch

\$42 Per Person

❀ Complimentary Bottomless Prosecco for Mom! ❀

Please Choose One Item from Each Category

First

BAKER'S BASKET

Croissants, Danish, Butter, Jams

FRESH FRUIT PLATE

Pineapple, Cantaloupe, Melon,
Strawberries, Blueberries, Raspberries

VANILLA-INFUSED OVERNIGHT OATS

House-Made Granola, Vanilla, Apple, Fresh
Seasonal Berries, Chia Seeds, Banana,
Toasted Almonds

RICOTTA CHEESE AVOCADO TOAST

Fresh Avocado Spread, Cherry Tomato
Sauce, Sautéed Spinach, Mushroom, Ricotta
Cheese, Whole Wheat Bread

SPICED SCOTCHED EGG

Egg Wrapped in Seasoned Ground Lamb,
Breaded, and Fried to Crispy Perfection

SMOKED SALMON & FENNEL FRITTATA

A Gourmet Brunch Delight, Blending the
Smoky Flavors of Premium Salmon with
the Crisp, Aromatic Touch of Fennel in a
Fluffy Egg Base

SCRAMBLED EGG WITH CRISPY LEEEKS & CAVIAR

Served with Mini Grilled Cheese Sandwiches

BAY SHRIMP ROLL

Avocado, Cucumber, Eel Sauce, Sesame Mayo

CRISPY CALAMARI

Marinara, Citrus Sauce

GREEK SALAD

Heirloom Tomatoes, Cucumber,
Feta, Peppers, Onions

CAESAR SALAD

Hearts of Romaine, Homemade Caesar
Dressing (Apple Cider Vinegar, Parmesan,
Anchovies), Brioche Croutons

SOMEWHAT CHOPPED WEDGE

Iceberg, Tomatoes, Onions, Bacon, Julienned
Peppers, Cucumbers, Russian Dressing,
Crumbled Blue Cheese

TOMATO BASIL SOUP

Served with Mini Grilled Cheese Sandwiches
Add: Topped with Caviar +10

FLATBREAD

Choice of Margherita, Mushroom,
or Butter Chicken

Second

THE ROSLYN BREAKFAST

2 Farm Eggs Any Style, Grilled Tomato,
Choice of 1 Meat (Ham, Bacon, Pork Sausage,
Chicken Sausage), Served with Home Fries
and Toast

ATLAS BENEDICT

2 Poached Eggs, Toasted English Muffin,
Hollandaise Sauce, Choice of Griddled Ham,
Spinach, or Smoked Salmon, Served with
Breakfast Potatoes and Choice of 1 Meat on
the Side (Bacon, Pork or Chicken Sausage)

FRENCH TOAST

Vermont Maple Syrup, Cinnamon Butter,
Fresh Assorted Berries, Choice of 1 Meat
(Ham, Bacon, Pork or Chicken Sausage)

ASIAN STYLE SHORT RIBS

Sautéed Edamame, Broccoli, Spinach

HERB CRUSTED LAMB CHOPS +20

Tzatziki, Olive Tapenade

ROAST CHICKEN BREAST

Roasted Root Vegetables, Bearnaise Sauce

GRILLED LOBSTER WITH CHILI MISO BUTTER

Leek Fried Rice

CHARCOAL ROASTED SUMMER COD FISH

Indian Inspired Green Mango and
Coconut Sauce

CLAMS & MUSSELS IN A WHITE WINE PERSIMMON BROTH

Locally Sourced Shellfish Gently Simmered
with Fresh Persimmon Puree, Aromatics,
and Enhanced with Pinot Grigio

SMOKED BEET BURGER

Arugula, Feta, Kimchi Mayo,
House Cut Fries

ASPARAGUS CAVATELLI

Peas, Ricotta Cheese, Sage

SUMMER MUSHROOM RAVIOLI

Peppers and Onions Caponata

TAGLIATELLE RAGU

Italian Style Classic Tomato and Beef
Sauce, Topped with Shaved Parmesan

Third

FRESH FRUIT PLATE

Pineapple, Cantaloupe, Melon,
Strawberries, Blueberries, Raspberries

WARM APPLE TURNOVER

Vanilla Ice Cream

ICE CREAM SUNDAE CART

Strawberry, Vanilla, and Chocolate
Ice Cream with Assorted Toppings
Scooped Tableside

ETON MESS

Strawberry, Meringue Cookies, Ricotta
Whipped Cream, Berry Compote

CHOCOLATE LAVA CAKE

Salted Caramel Gelato

Indian Thali

A Menu Sampler from Our Pop-Up Indian Restaurant – Sitar

Choice of One | \$42 Per Person

VEGETARIAN

Smoked Beet Kebab, Pani Puri Shooter (2), Paneer Tikka Skewer, Dal
Makhana, Mutter Paneer Makhana, Malai Kofta, Aloo Jeera, Saffron
Rice, Raita, Kacchumber Salad, Lotus Root Chips, Warm Gulab Jamun
with Vanilla Ice Cream, Masala Chai

NON-VEGETARIAN

Malai Chicken Tikka, Pani Puri Shooter (2), Nargisi Kofta, Amritsari
Salmon, Dal Makhani, Murgh Masala, Lamb Rogan Josh, Aloo Jeera,
Saffron Rice, Raita, Kacchumber Salad, Lotus Root Chips, Warm
Gulab Jamun with Vanilla Ice Cream, Masala Chai

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH, CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUT, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.

Red

		GLASS	BOTTLE
101	Tribute, Cabernet Sauvignon, <i>California</i> 2021	\$12	\$36
102	Imagery, Pinot Noir, <i>California</i> 2021	\$12	\$44
103	Milbrandt, Merlot, <i>Washington</i> 2019	\$13	\$45
104	Ferrari Carano, Cabernet Sauvignon, Dry Greek Valleys, <i>California</i> 2018	\$19	\$72
105	Clarendelle, Bordeaux, <i>France</i> 2016	\$20	\$90
			BOTTLE
106	Clarendelle, Clarence Dillon, Bordeaux, <i>France</i> 2016		\$82
107	Domaine Faiveley, 1er Cru Les Champs Fulliots, <i>France</i> 2013		\$275
108	Iron & Sand, Paso Robles, Cabernet Sauvignon, <i>California</i> 2021		\$68
109	Domaine Labruyere Coeur de Terroirs Moulin-a-Vent, Burgundy Red, <i>France</i> 2018		\$62
110	Chateau Mont-Redon, cotes-du-Rhone, <i>France</i> 2020		\$68
111	Nino Negri, Quadrio Valtellina Superiore, <i>Italy</i> 2018		\$80
112	Cavaliere, d'Oro, Toscana, <i>Italy</i> 2016		\$120
113	Domaine, du Vieux Telegraphe, Chateauneuf-du-Pape, <i>France</i> 2015		\$200
114	Lindes, du Remelluri, Vinedos de San Vicente, <i>Spain</i> 2011		\$150
115	Clos Marsalette, Pessac-Leognan, <i>France</i> 2015		\$180

White

		GLASS	BOTTLE
116	Mazzacorona, Pinot Grigio, <i>Italy</i> 2022	\$12	\$40
117	J. Lohr. Chardonnay Rivershore, <i>California</i> 2021	\$14	\$50
118	Blue Quail, Sauvignon Blanc, <i>California</i> 2021	\$14	\$44
129	Frisk, Riesling, <i>Australia</i> 2022	\$12	\$44
120	Tenuta Rapitala, Viviri Grillo, <i>Italy</i> 2020	\$16	\$50
121	Hess Select, Sauvignon Blanc, <i>California</i>	\$15	\$45
			BOTTLE
122	Suavia, Monte Carbonare, <i>Italy</i> 2016		\$150
123	Guillaume Gonnet, Cotes du Rhone Rouge, <i>France</i> 2016		\$120

Champagne

	BOTTLE
Collet, Brut Art Deco, Premier Cru	\$150
Bertrand Senecourt Beau Joie, Special Cuvee, Brut	\$350
Veuve, Clicquot Brut	\$150

Beer

BOTTLE / CAN (Domestic)		BOTTLE / CAN (Imported)	
Long Island Bluepoint Toasted Lager	\$7	Corona Extra	\$9
Budweiser	\$8	Corona Light	\$9
Sam Adams Lager	\$8	Heineken	\$9
Blue Moon	\$8	Stell Artois	\$10
Bud Light	\$8	Delirium (1 pint) <i>served with lotus chips</i>	\$15
Voodoo Ranger IPA	\$9		
DRAFT			
Dogfish Head 60 Minute IPA	\$10	Sam Adams (seasonal)	\$10
Modelo	\$10	Dos Equis	\$10
Yuengling Lager	\$10	Stella Artois	\$10

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