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STEAKHOUSE





# MOTHER'S DAY

## BRUNCH

**11AM – 4PM**

**\$65 Per Person**

*Includes one item per section*

### COCKTAIL

**Signature LBV Mimosa**

### STARTERS

#### Deviled Egg Trio

Smoked Salmon, Crispy Chicken Skin,  
Truffle Deviled Egg

#### Avocado Toast

with Fresh Garlic, Grilled Tomatoes and  
Balsamic Glaze

**Open Face Prosciutto Toast Points**

### SOUP & SALAD

#### Crab and Avocado Salad

with Ruby Grapefruit Vinaigrette

#### Spring Salad

with Mandarin Oranges, Prosciutto  
and Walnuts

#### Cream of Wild Mushroom

#### Potato Leek Chowder

### ENTRÉES

#### Lobster Thermidor

Tender Pieces of Lobster in a Rich, Creamy  
Mushroom Wine Sauce; Baked Casserole  
Style in a Lobster Shell and Served with  
Mushroom Risotto and Lemon Kale Salad

#### LBV Crab Benedict

Savory Waffle Topped with Thick-Cut  
Bacon, Poached Eggs, Hollandaise Sauce  
and Finished with Ice-Cold Jumbo Lump  
Crab Meat and Roasted Garlic Rosemary  
Red Skin Potatoes

#### Crème Brûlée French Toast

Baked Crème Brûlée French Toast Garnished  
with Berry Compote and Fresh Whipped  
Cream. Accompanied by a Side of  
Thick-Cut Bacon

#### Steak and Eggs

Seared Skirt Steak Topped with Chimichurri,  
Soft Boiled Eggs and Pan-Fried Potatoes  
with Onions

#### Lamb Chops

Herb Crusted Lamb Loin Chops Served over  
Rainbow Swiss Chard and Roasted Garlic  
Rosemary Red Skin Potatoes



### DESSERT

#### Limoncello Gelato

Refreshing Lemon Gelato Made with  
Lemons from Sicily, Swirled Together  
with Limoncello Sauce

#### Tuxedo Bomba

Chocolate Bombe Filled with Milk Chocolate  
and White Chocolate Mousses, Coated with  
a Smooth, Shiny Chocolate Ganache and  
Drizzled White Chocolate

