

Happy Easter "2024"

Brunch Libations

Mimosa - Prosecco, orange juice	8
Bloody Mary - Absolut Peppar, traditionally garnished	9
Aperol Spritz - Prosecco, club soda, orange slice	12
Famosa - Prosecco, grapefruit juice, St, Germaine Elderflower	13

BRUNCH

Deviled Eggs ~ smoked bacon, chives	8
240 Classic Shrimp Cocktail ~ St. Elmo's firey cocktail sauce	18
Fresh Fruit Parfait ~ Greek yogurt, granola	9
French Toast Sandwich ~ raspberries, mascarpone, Vermont maple syrup	15
Skillet Corned Beef Hash ~ poached egg, cheddar cheese	17
Steak n 'Eggs ~ beef tenderloin filet, scrambled eggs, potatoes	25
240 Eggs Benedict ~ poached eggs, country ham, hollandaise, potatoes	18
Spring Greens ~ five lettuces, vegetable crudité, house vinaigrette	9

SIDES

Two eggs anyway, sausage links or applewood smoked bacon or potatoes	6 each
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ENTREES

Red Trout ~ hazelnut romesco, marble potatoes	25
"Louie" Salad ~ Maine lobster, crab meat, avocado, spicy TI dressing	22
Canadian Salmon ~ apple fennel salsa, creamy celery root, cider mustard gastrique	29
Day Boat Sea Scallops ~ marsala, pancetta, mushrooms, butternut mascarpone polenta	45
Capellini ~ spicy shrimp, Calabrese chile, tomato basil cream	24
Colorado Lamb T-Bone Chops ~ balsamic fig glaze, fingerling potatoes	45
Pork Chop ~ pistachio crust, pinot noir plum wine sauce, scallion risotto	28
Prime Rib "Every Sunday" ~ slow roasted, au jus, horseradish cream, mashed potatoes	29