



Mothers Day Brunch Menu

Starters

Vertigo Mixed Leaf Salad
With Parmesan & Pine Nuts
With An Oven Dried Tomato Vinaigrette

Penne Pasta with Gorgonzola
Toasted Walnuts & Sweet Pear and Port Essence

Caesar Salad
Black Olives & Rosemary Croutons

Seasonal Fruit Salad
with Passion Fruit Coulis

Main Course

Vertigo French Toast
Cinnamon Sugar & Sweet Whipped Butter
with a Choice of Bacon or Sausage

Traditional Eggs Benedict

Certified Angus New York Sirloin Steak
& Farm Fresh Eggs

Scrambled Eggs
with Smoked Salmon & Chives

Raspberry Pancakes
with Maple Syrup & Sweet Whipped Butter

\$20.00 plus tax & gratuity

MOTHERS DAY MENU

RAW BAR

½ Lobster Cocktail
Market Price

Shrimp Cocktail
\$14

Oysters on the Half Shell
\$2.25 per piece (minimum of 6)

Little Neck Clams on the Half Shell
\$1.50 per piece (minimum of 6)

Vertigo House Platter
for two \$49

STARTERS

Roast Tomato and Red Pepper Soup
Mozzarella, Basil & Olive Croutons \$8

Ducktrap River Smoked Salmon
Wasabi, Red Onion, Cucumber Flavored Cous Cous
& Avocado and Crème Fraiche \$14

Salad of Grilled Figs, Parma Ham & Honey
with a Lavender & Goat Cheese Dressing \$12

Vertigo Mixed Leaf Salad
Pine Nuts, Parmesan & Oven Dried Tomato Vinaigrette \$7

Char Grilled Spring Lamb
Haricot-Vert, Arugula, Crispy Shallots & Honey Mustard
Aioli \$14

MAIN COURSES

Grilled Filet of Beef

**Horseradish Crust, Etupee of Spring Vegetables
& a Cepe Veloute \$35**

Steamed Filet of Hake

**New Spring Potatoes, Asparagus, Morels & Crispy Leeks
with a Truffle and Lemon Vinaigrette \$26**

Rack of Spring Lamb

**Potato, Olive Oil and Parmesan Puree, Haricot-Vert, Red
Onion
& a Rosemary Jus \$36**

Pan Seared Salmon

**Spinach, Leek, Shitake & Chanterelle Puff
with a Chive Beurre Blanc \$22**

Vertigo Breast of Chicken

**Sautéed Potatoes, Smoked Bacon & Leeks
in a Sherry Vinegar Cream \$19**

~All Main Courses are served with specially selected
Vegetables~