



Good Times Jazz Bar & Restaurant

EASTER SUNDAY

Gospel Prix Fixe Brunch Menu

April 12, 2020 ■ 11:00am – 4:00pm

Appetizer *Choice of (1)*

- ***Shrimp Cocktail** ~ served on ice cold house-made cocktail sauce with fresh lemon
- ***Oyster Rockefeller** ~ classic oysters on the half shell, fresh sautéed spinach, cream, seasonings & spices topped with apple-wood smoked crispy bacon - baked in a hot oven

Soup *Choice of (1)*

- Fresh Crab & Corn Chowder** ~ fresh whole kernel corn, jumbo lump crab meat, seasonings & spices
- French Onion Soup Au Gratin** ~ fresh sliced onions, house-made croutons, seasonings & spices topped with sliced Swiss cheese

Salad *Choice of (1)*

- Caesar Salad** ~ fresh crisp hearts of romaine lettuce mixed in our special zesty Caesar dressing & parmesan cheese with house-made croutons
- House** ~ cherry tomatoes, roasted pecans & crisp bacon on butter lettuce with buttermilk dressing
- Baby Greens** ~ dried cranberries & sliced strawberries on tender baby greens with raspberry vinaigrette

Entrée *Choice of (1)*

- Vegetarian Three-Egg Omelet** ~ spinach, red bell peppers, onions, tomatoes, mushrooms & cheddar cheese with creamy grits or lyonnaise potatoes & brioche toast
- Traditional Eggs Benedict** ~ poached eggs, black forest ham with hollandaise sauce, lyonnaise potatoes, asparagus & toasted English muffin
- ***Salmon Cakes Benedict** ~ poached eggs, citrus hollandaise sauce, lyonnaise potatoes, asparagus & toasted English muffin
- ***Jumbo Lump Crab Cakes Benedict** ~ poached eggs, citrus hollandaise sauce, lyonnaise potatoes, asparagus & toasted English muffin
- ***Medallions of Beef Tenderloin with Red Wine Sauce** ~ creamy mashed potatoes & asparagus with hollandaise sauce
- Cornish Game Hen with Cornbread Dressing & Natural Gravy** ~ macaroni 'n' cheese & southern style green beans
- ***Rack of Lamb with Port Wine Sauce** ~ creamy mashed potatoes & asparagus with hollandaise sauce
- ***Pan Roasted Black Grouper** ~ Savannah red rice & southern collard greens

Dessert *Choice of (1)*

- Country Bread Pudding with Praline Sauce
- Cheesecake with Strawberry Sauce & fresh Strawberries
- Southern Pound Cake with fresh Assorted Berries & Chantilly Cream
- Georgia Peach Cobbler with Leopold's Vanilla Ice Cream

Beverages

Free refills on soft drinks, iced tea, hot tea, coffee, lemonades & fruit juice

Price

\$60.00 per person inclusive of 7% sales tax & 20% gratuity

**Items are served raw or under cooked, or may contain raw or undercooked ingredients. Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions or in a high-risk population: pregnancy & elderly.*

Menu created by Chef Joe Randall