



Easter Brunch

RODNEY'S GRILL

STARTERS

Greek Yogurt Parfait 10

Local grown berries, Ojai honey, granola

Oysters Rockefeller 18

½ dozen Morro bay harvested oysters, grilled lemon, sauce Mignonette for dipping

Sweet Berry Bruschetta 12

Mint and basil goat cheese, local grown berries, Ojai honey

Caprese Stack 14

Fresh mozzarella, heirloom tomatoes, lemon olive oil and balsamic drizzle, fresh basil, grilled ciabatta

Quiche and Greens 15

Ask server for Easter Sunday selections, Carpinteria grown baby greens, heirloom tomato, Candied pecans, fresh citrus, goat cheese, torn herb vinaigrette

MAINS

Crab Cake Florentine Benedict 20

Wilted spinach, vine ripe tomato, soft poach eggs, citrus Hollandaise, fingerling potatoes

Chicken and Waffle 18

Buttermilk fried chicken, bacon and cheddar waffle, jalapeno maple syrup, country gravy

Crème Brulee French Toast 18

Lemon zest custard, local berries, Grand Marnier maple syrup, eggs "your way"

Egg White Frittata 18

Cage free egg whites, spinach, artichoke hearts, tomatoes, Monterey Jack, sour cream, salsa, fingerling potatoes

Smoked Salmon 20

Wheat Belgian waffle, tossed frisee and arugula greens, dill crème fraiche, capers, onion, tomato

Steak and Eggs 36

12 oz prime New York strip, Maytag bleu fritter, fingerling potatoes, chanterelle mushrooms, peppercorn demi

"ABC" Burger 20

Wagyu beef patty, avocado, bacon, cheddar, arugula, basil aioli, brioche bun, Parmesan-truffle fries

Swordfish "BLT" 21

Bacon, lettuce, tomato, lemon-basil mayo, avocado, grilled ciabatta, Parmesan-truffle fries

DESSERTS

3-Berry Shortcake 10

Local Oxnard berries, vanilla chiffon, sweetened crème fraiche

Classic Tiramisu 11

"Starbuck's espresso lady fingers, fresh whipped mascarpone cream

See Canyon Apple Strudel 11

San Luis Obispo grown apples, served with Rori's Creamery vanilla bean ice cream

Double Chocolate Cake 10

Rodney's signature dessert, rich chocolate ganache cake