

SUNDAY 11AM - 3PM

-Reservations required-

SUNDAY JAZZ BRUNCH MENU

seafood ceviche coctail \$15

Jumbo Shrimp, Lump Crab, Fresh Lime, Cilantro, Pico de gallo, homemade cocktail sauce, Chives and Sliced Avocado

faces seafood mélange \$14

farm grits with our chef's smoky crème cheese sauce, bacon, gulf shrimp, blackened grouper, crawfish, crabmeat

• faces burrito \$12.5

Sausage, bacon, eggs, onions, queso, pico de gallo with hashbrowns

breakfast cheeseburger \$17.5 Bison \$13.5 Turkey

1/3 lb bison burger or turkey burger, fried egg, (choose: sharp white cheddar, bleu, american), jalapeno bacon relish with hand-cut fries

- central gardens frittata \$12, \$15 w/meat

eggs, onions, peppers, boursin + goat + feta cheese spinach, fresh garlic, toast + Hatch Chile Jalapeno Jam

- lump crab cake benedict \$15.5

Poached eggs, green onion hollandaise, fresh sautéed vegetables, fresh fruit

- chicken & waffles \$12

Ms. Ruby's fried chicken, honey pecan malt waffles, whipped honey butter, pure maple syrup

BRUNCH FEATURED ITEMS

Mimosa - fresh squeezed OJ & champagne

Destin - fresh squeezed grapefruit juice & champagne

Bellini – fresh peach puree & champagne

BLOODY MARY BAR

BRUNCH SWEET TREATS

Ву

MAGGIE MOO'S



AVAILABLE DAILY for LUNCH & DINNER

APPETIZERS

SEAFOOD CEVICHE Jumbo Shrimp, Lump Crab, Fresh Lime, Cilantro, Pico de gallo, homemade cocktail sauce, Chives and Sliced Avocado \$11.95, \$14.95

GULF COAST OYSTERS On the half shell or fried - dozen or half dozen \$13.95, \$9.95

CRISPY FRIED ALLIGATOR With fresh hand-cut fries & Cajun dipping sauce Lg \$18.95 Sm \$14.95

FACES OYSTERS char-grilled oysters on the half shell topped with lump crab & garlic chipotle \$13.95

FRIED CALAMARI With a spicy marinara sauce Lg. \$16.95 Sm. \$12.95

SHRIMP & CRAWFISH FONDEAUX With garlic bread \$15.95

JUMBO LUMP CRAB CAKES Over crawfish in a light butter sauce (2) \$19.95 (1) \$12.95

FRESH CHICAGO SPINACH DIP with in-house tortilla chips \$9.95

GRILLED SHRIMP or CRAWFISH BRUSCHETTA With baked goat cheese & fresh tomato \$11.95

FRESH SMOKED SALMON with FACES toasts & sauce \$13.5

WINDY CITY SPINACH DIP with warm fresh tortilla chips \$12.5

SOUPS & SALADS (Lunch & Dinner)

GUMBO Choice of Shrimp, Seafood or Andouille Sausage & Seafood Bowl \$10.95 Cup \$7.95

CRAWFISH OR LOBSTER BISQUE Cream style Bowl \$10.95, Cup \$7.95 Bowl \$12.95, Cup \$9.95

FACES GREEK SALAD Fresh salad mix tossed with fresh vegetables, imported kalamata olives, capers, solinika peppers, oregano & feta cheese in Pappas Greek dressing Small. (Serves 1-2) \$11.95 Med. (Serves 2-4) 14.95 Lg. (Serves 5-6) \$17.95

SEAFOOD COBB SALAD Jumbo lump crabmeat & shrimp over an iceberg & spinach mix with Applewood smoked bacon, bleu cheese, avocado & tomato, drizzled with vinaigrette \$17.95

GRILLED SHRIMP OR CHICKEN CAESAR SALAD Served over romaine lettuce tossed with a creamy Caesar dressing & parmesan cheese \$12.95

CHOPPED SALAD Fried chicken tenderloins or crawfish on a chopped green salad with tomatoes, egg, bacon, red onion, avocado, cheddar & Monterey Jack cheese in a creamy Creole dressing \$12.95

LOBSTER & SHRIMP SALAD Chilled Maine lobster, Gulf coast shrimp, avocado, fresh mango & cashews on a bed of crisp greens in a creamy citrus dressing \$17.95



DAILY LUNCH SELECTIONS

Served Daily, 11 a.m. - 2 p.m. Add a Caesar Salad or Dinner Salad for \$4.75. Seniors, 62 or over, may enjoy lunch menu prices 6 days a week (excluding Sunday's Jazz Brunch)

PO BOYS your choice of fried catfish, shrimp, or oyster po boy on freshly baked baguette with cocktail & tartar sauce, lettuce, pickles and hand-cut fries \$14.95

FRIED CATFISH with hand-cut fries \$9.95

FRIED SHRIMP with hand-cut fries \$13.95

FRIED OYSTERS with hand-cut fries \$13.95

LUNCH SAMPLER fried shrimp, oysters, tilapia with hand-cut fries \$17.95

CHAR BROILED AMERICAN BISON BURGER with hand-cut fries \$14.95

FRIED SEAFOOD & PASTA (Lunch & Dinner)

SEAFOOD PLATTER Fried tilapia or catfish fillet, shrimp, oysters, stuffed shrimp & stuffed crab with Hand-cut fries \$25.95

FACES PLATTER Our Seafood Platter with extra tilapia or catfish, shrimp & oysters \$31.95

FRIED SHRIMP Lg. \$24.95 Med. \$21.95 Sm. \$17.95

FRIED SHRIMP & CATFISH FILLETS With hand-cut French fries \$23.95

JUMBO SHRIMP BROCHETTA Char-grilled bacon-wrapped shrimp filled with Monterey Jack cheese & a sliver of jalapeño with dirty rice \$23.95

SHRIMP CREOLE & GRITS With creamy andouille cheese grits \$17.95

FACES PASTA Linguine tossed with crawfish, Andouille sausage & crimini mushrooms in a marinara cream sauce topped with jumbo grilled shrimp \$22.95

LOUISIANA GUMBO & PO BOY Choice of half fried catfish or shrimp po boy & a cup of gumbo or lobster or crawfish bisque \$14.95

SAMPLER PLATTER Fried Gulf shrimp, oysters & tilapia fillet, with hand-cut fries \$24.95

STEAKS & SEAFOOD after 5PM

FACES CHAR GRILLED ANGUS BEEF HAWAIIAN RIB-EYE

with loaded baked potato & choice of an additional fresh side 12oz \$28 or 16oz \$32

GLAZED CEDAR PLANK ATLANTIC SALMON Topped with spicy garlic herb butter & broiled on a smoky cedar plank, with asparagus \$32.95

CHILEAN SEA BASS oven roasted Chilean sea bass with jumbo lump crab gratin, sautéed spinach & roasted tomatoes \$37.95

FACES ATLANTIC SALMON Char-grilled salmon with shrimp, crawfish, mushrooms & spinach in a Monterey jack cheese sauce, with dirty rice \$22.95

FACES RED FISH char-grilled redfish with lump crabmeat, & shrimp, fresh herbs, extra virgin olive oil, with tomato & arugula barley salad. \$32.95



FRESH SIDES \$5,25

- Sautéed Spinach with Garlic and Parmesan
 Brussel Sprouts, Bacon and Shallots
 Loaded Baked Potato with
 Bacon, Cheese and Chives
 Dirty Rice or hand-cut fries
 Fresh Green Beans
 Tomato Arugula Salad
- Creamy Cheese Grits w/Andouille Asparagus Onion Rings Red beans & rice

DESSERTS

Gourmet Frozen Yogurt & Ice Cream Bar by Maggie Moo's

FACES Sweet Obsessions

Windy City Key lime pie
From Scratch Bread Pudding w/custard sauce
1000 calorie Chocolate Cake
"OMG" Cheesecake