



# THE HACIENDA

— A Classic 1927 Florida Hotel —

## First Course

### *Smoked Salmon Crostini*

Thinly Sliced Smoked Salmon Served with Herbed Goat's Cheese Spread

## Second Course

Choice of

### *French Onion Soup*

Caramelized Onions, House-Made Brodo with Apple Brandy  
Topped with Toasted Crostini and Melted Gruyere

or

### ◆ *Mixed Green Salad & Candied Pork Belly*

Thick-Cut Pork Belly Cooked and Candied with Bourbon  
Topped with Blue Cheese Crumbles and Served Over Fresh Mixed Greens

## Third Course

Choice of

### ◆ *Blackened Redfish*

Seasoned and Seared Redfish Filet with Creole Butter  
Served with Dirty Rice and Hericot Verts

### *Hot Honey Chicken Benedict*

Grilled English Muffin Topped with Hot Honey Jam & Crispy Fried Chicken Breast  
Two Poached Eggs Finished with Hollandaise Sauce and Cayenne Pepper

### *PB&J Stuffed French Toast*

Fluffy Brioche French Toast Stuffed with Strawberry Jam and Peanut Butter  
Finished with Powdered Sugar and Strawberry Sauce Drizzle

### ◆ *Smoked Brisket*

Tender, Sliced House-Smoked Beef Brisket  
Served alongside Grilled Vegetables and Smashed Heirloom Potatoes with Garlic Butter Sauce

## Dessert

Choice of

### *Old Fashioned Cobbler*

Dirty Cherry Cobbler, Whiskey Lacquer, Vanilla Ice Cream and Orange Zest

or

### *Chocolate Cake*

Layered Chocolate Cake with Chocolate Mousse, Chocolate Frosting & a Sprinkle of Chocolate Chips

## The Hacienda Father's Day Brunch Menu 2026

◆ Gluten Free

\$45.00 Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health