

The background of the entire page is a dark blue color with a repeating pattern of stylized fish and seaweed. The fish are depicted in a simple, line-art style, swimming in various directions. The seaweed is represented by long, flowing, leaf-like shapes. The pattern is dense and covers the entire surface.

# Opal's

## PRIVATE DINING MENU

### *Brunch*

228 SOUTH 8TH STREET | WACO 76701

254-300-5692

PRIVATEDINING@OPALSOYSTERS.COM

WWW.OPALSOYSTERS.COM

# Two Course Brunch Menu

\$45 PER GUEST

BEVERAGE PACKAGES AVAILABLE - INQUIRE WITH EVENT MANAGER

## FIRST COURSE

SELECT FOUR

### CRAB CAKE BENEDICT

English muffin, poached egg, hollandaise

### STEAK & EGGS

Filet mignon, hashbrown, chimichurri

### CITRUS CURED SALMON LOX

Smoked salmon, hashbrown, dill caper  
cream cheese, soft boiled egg

### SHRIMP FRANCESE

Lightly battered shrimp, lemon, white  
wine & butter sauce

### CHEESEBURGER

Two smash patties, American cheese,  
red onion, pickles, sunny side up egg  
& peppered bacon, pickle & fries

### BREAKFAST SANDWICH

Croissant, scrambled eggs, bacon,  
cheddar, harissa aioli

### PURPLE HAZE & BERRIES

Baby greens, fig, praline pecans, strawberries  
& basil-balsamic vinaigrette

*Add Grilled Shrimp or Petite Salmon*

### BABY WEDGE

Tabasco pickled shallot, baby tomatoes,  
cucumber, radish, bacon & cambozola  
dressing

*Add Grilled Shrimp or Petite Salmon*

### TEXAS REDFISH

### RED SNAPPER

### FRESH SALMON

## SECOND COURSE

SELECT TWO

### MEYER LEMON TART

Waffle cone shell, swiss meringue & berry jam

### BURNT BASQUE CHEESECAKE

Brown butter crumble & guava coulis

### BELGIAN CHOCOLATE CAKE

Warm chocolate fudge & drunken blackberry

### FRESH STRAWBERRY BUNDT CAKE

Macerated strawberry & cream cheese icing

## SHAREABLE SIDES

SERVED WITH SECOND COURSE

SELECT TWO

### CHEESY TRUFFLE POLENTA

### BROCCOLINI & POWDERED BACON

### CARAMELIZED CAULIFLOWER

### GARLIC & PARMESAN FRIES



# Three Course Brunch Menu

\$65 PER GUEST

BEVERAGE PACKAGES AVAILABLE  
INQUIRE WITH EVENT MANAGER

## FIRST COURSE

SELECT TWO

### GOLDEN PANCAKES

Pancakes served with macerated berries, butter  
& maple syrup

### PRAWNS & POLENTA

Three shrimp, roasted garlic marinara, truffle & parmesan

### CRUDO PLATE

Smoked salt, capers, olive oil & citrus-wasabi vinaigrette

### CITRUS CEVICHE

White fish, tiger's milk, fresno curls, pickled pineapple  
& tajin tortilla chips

### DEVILED EGGS

Shaved black truffle

## THIRD COURSE

SELECT TWO

### MEYER LEMON TART

Waffle cone shell, swiss meringue & berry jam

### BURNT BASQUE CHEESECAKE

Brown butter crumble & guava coulis

### BELGIAN CHOCOLATE CAKE

Warm chocolate fudge & drunken blackberry

### FRESH STRAWBERRY BUNDT CAKE

Macerated strawberry & cream cheese icing

## SECOND COURSE

SELECT FOUR

### PURPLE HAZE & BERRIES

Baby greens, fig, praline pecans, strawberries  
& basil-balsamic vinaigrette

*Add Grilled Shrimp or Petite Salmon*

### BABY WEDGE

Tabasco pickled shallot, baby tomatoes, cucumber,  
radish, bacon & cambozola dressing

*Add Grilled Shrimp or Petite Salmon*

### CRAB CAKE BENEDICT

English muffin, poached egg, hollandaise

### STEAK & EGGS

Filet mignon, hashbrown, chimichurri

### CITRUS CURED SALMON LOX

Smoked salmon, hashbrown, dill caper cream cheese,  
soft boiled egg

### BREAKFAST SANDWICH

Croissant, scrambled eggs, bacon, cheddar, harissa aioli

### CHEESEBURGER

Two smash patties, American cheese, red onion, pickles,  
sunny side up egg & peppered bacon, pickle & fries

### SHRIMP FRANCESE

Lightly battered shrimp, lemon, white wine & butter sauce

### TEXAS REDFISH

### RED SNAPPER

### FRESH SALMON

## SHAREABLE SIDES

SERVED WITH SECOND COURSE

SELECT TWO

CHEESY TRUFFLE POLENTA  
BROCCOLINI & POWDERED BACON  
CARAMELIZED CAULIFLOWER  
GARLIC & PARMESAN FRIES

