

Just to start..

Mouthwatering glazed bunlettes: \$10.00

EGGS, EGGS, EGGS

Three Eggs \$28.95

(fried, poached or scrambled)

with choice of ham, bacon, or turkey sausage

Crab, Asparagus, Mozzarella Omelet

\$32.95

Black Forest Ham Omelet \$28.95

with goat cheese & shiitake mushroom

Vegetarian Omelet \$28.95

grilled eggplant, zucchini, mushrooms and bell pepper

Eggs Benedict \$28.95

Eggs Sardou (with artichoke bottoms)

\$28.95

Steak & Eggs Benedict \$32.95

Lox Benedict \$32.95

above entrees served with breakfast potatoes & fresh fruit

SALADS

Chilled Pasta & Shrimp Salad \$32.95

tossed with cherry tomatoes, black olives, red bell pepper in a citrus vinaigrette

Pecan Chicken Caesar Salad \$28.95

Curry Chicken Salad \$28.95

apples, almonds, celery, and red currants blended together in a mango chutney yogurt based dressing

Blackened Shrimp Caesar Salad \$32.95

Duck and Spinach Salad \$29.95

with wild mushrooms & a raspberry vinaigrette dressing

Blackened Chicken Tortilla Salad

\$28.95

cajun spiced, chopped white meat tossed with romaine lettuce, avocado, corn, cheese,

tomato & ranch dressing Chicken Tostada Salad \$28.95

Steak Tostada Salad \$32.95

chopped lettuce, refried pinto beans, mozzarella, guacamole, sour cream, pico-de-gallo, served in a tortilla shell

OFF THE GRILL

Grilled Chicken Quesadilla \$28.95

with California peppers and Jack Cheese

Duck Sausage Quesadilla \$28.95

scrambled eggs, cheddar cheese, cilantro & garlic topped with green tomatillo sauce and guacamole, sour cream & pico-de-gallo on the side

Turkey Meatloaf Hash \$28.95

with grilled red bell pepper, onion, potato, and brown gravy topped with two farm fresh eggs sunny side up

Banana Pancakes \$28.95

with choice of ham, bacon, or turkey sausage

Belgian Waffle \$28.95

topped with fresh berries & drizzled with Belgian chocolate sauce with ham, bacon, or turkey sausage

AND THEN THERE'S
MORE...

Lobster Ravioli \$34.95

with a red and yellow bell pepper ginger light cream sauce

Maine Lobster Pot Pie \$34.95

baked with a touch of chardonnay, a little cream, white

mushrooms, carrots, peas & basil, covered in a
flaky crust

Chilled, Poached Scottish Salmon

\$34.95

served with a chopped cucumber green herb
dressing

Lox Platter \$34.95

smoked salmon, onion, capers, tomato, cream
cheese
and a bagel

NO MODIFICATIONS OR SUBSTITUTIONS TODAY
WE APPRECIATE YOUR UNDERSTANDING



Not including tax or gratuity