

Brunch Specials

Breakfast Specialties

All Eggs dishes served with Breakfast Potatoes, Seasoned Tomatoes or Fresh Fruit

Smoked Lox and Bagel

Toasted Bagel, Cream Cheese, Tomato, Red Onion, Capers with Lox and Lemon Zest 9.50

Egg White Omelette

Mushrooms, Tomato and Scallions, with an Avocado, Tomato Salsa & Sliced Tomato 11.95

Spanish Scramble

Three Eggs Scrambled with Bell Peppers, Onions, Black Olives and Diced Tomatoes, served with Avocado, Queso Fresco and Grilled Jalapeno 11.95

Eggs Benedict

Two Poached Eggs on Grilled Canadian Bacon and Toasted English Muffin, Topped with Hollandaise Sauce 13.95

Smoked Salmon Benedict

Two Poached Eggs on Smoked Salmon and Toasted English Muffin, Topped with Hollandaise Sauce 14.95

Filet Mignon and Eggs

Filet Medallions and Three Eggs any style with Mushrooms and Béarnaise Sauce 20.50

Lobster Benedict

Two Poached Eggs, Maine Lobster on a

Lobster Benedict
Two Poached Eggs, Maine Lobster on a
Toasted English Muffin, Topped with Hollandaise Sauce 21.95

Lunch Specialties

Blackened Tilapia
Seasoned with Cajun Spices topped with Lemon Butter Caper Sauce
And Coulee of Red Bell Peppers, served with Spinach Mashed Potatoes 12.95

California Chicken Burger
Whole Wheat Bun, Mushrooms, Spinach, Tomatoes and Thousand Island 11.95

Ahi Tuna Wrap
Seared rare with blackening spices with Avocado, Lettuce,
Tomato, Cucumber and a Wasabi Aioli wrapped in a
Whole Wheat Tortilla served with Asian style Slaw 15.95

Kobe Burger with Black & White Truffle Mayo
Half Pound American Kobe Beef with Black & White Truffle Mayo,
Lettuce, Tomato and Red Onion served with Jumbo Fried Onion Rings 18.95

Handcrafted Brunch Cocktails

Your choice 5.00

Kir Royal Champagne and Crème de Cassis	Mimosa Champagne and Orange Juice
Bellini Champagne Peach Nectar with Peach Schnapps	Bloody Mary Vodka with our Signature Mary Mix
Greyhound Freshly Squeezed Grapefruit and Vodka	Poinsettia Champagne and Cranberry Juice