



EASTER BRUNCH

Available till 1:45 pm

DRINKS

MIMOSA COCKTAIL

champagne & orange juice served in a large wine glass

BLOODY MARY

our house bloody mary with olives & celery

DON'T BE SHELLFISH

cucumber vodka bloody mary, jumbo shrimp, bacon, olives, celery

BRUNCH

EGG & MEAT PLATTER

two eggs served any style, choice of sausage patties or bacon, breakfast potatoes & toast

VEGGIE OMELET

with sautéed peppers, onions, mushrooms, topped with cheddar jack mix, served with breakfast potatoes & toast

PANCAKES OR FRENCH TOAST

housemade buttermilk pancakes, or thick challa bread french toast

TROPICAL DELIGHT

choice of pancakes or french toast, topped with fresh pineapple, banana, strawberries, blueberries, cantaloupe & whipped cream

EASTER SPECIAL

two eggs served any style, stack of pancakes, bacon, sausage, breakfast potatoes & a small fruit salad

THE MONSTER EGG & CHEESE

Applewood bacon, grilled pork roll, with a fried egg & American cheese, on a brioche roll with a smokey ketchup, served with breakfast potatoes

TEXAS BBQ WRAP

grilled chicken, cheddar jack cheese, house bbq sauce, lettuce & tomato in a pressed tortilla wrap, served with french fries

FALAFEL SLIDERS

3 falafel sliders on buttered mini brioche, with homemade hummus & pickled red onion, served with mediterranean seasoned potato chips

PRIME RIB SANDWICH

our famous sliced prime rib sandwich with sautéed onions, swiss, ciabatta, & au jus, served with french fries





EASTER SPECIALS



SOUP

LOBSTER BISQUE

creamy homemade lobster bisque soup

SALADS

ROASTED BEET

arugula tossed in vinaigrette, topped with roasted beets, avocado, goat cheese, & walnuts

STRAWBERRY FIELDS

arugula, sliced strawberries, honey walnuts, crumbled blue cheese tossed in balsamic vinaigrette

APPETIZERS

HUMMUS TRIO

roasted red pepper, kalamata olive & roasted garlic hummus spreads, served with toasted pita

WHOLE GRILLED SHRIMP

three shell on jumbo shrimp, grilled & topped with chimichurri

CRISPY SUSHI

crispy sushi rice, topped with spicy mayo tuna, scallions, togarashi seasoning, sesame seeds, drizzled with teriyaki glaze

STUFFED MUSHROOMS

stuffed with spinach, italian sausage, mozzarella, topped with a demi glaze

ENTREES

ROASTED LEG OF LAMB

rosemary crusted leg of lamb, with lamb gravy, lemon potato wedges, sautéed broccolini & mint jelly

PINEAPPLE GLAZED HAM

roasted fresh ham, topped with a pineapple sauce, served with mashed potatoes & glazed carrots

CRAB CAKES

lump crabmeat, cilantro lime slaw, lemon aioli, old bay fries

DIJON SALMON

grilled salmon topped with a dijon mustard sauce, served with patates frites & sautéed broccolini

CHICKEN FRANÇAISE

lightly battered pan-fried chicken breast with a white wine lemon sauce, over angel hair, topped with sautéed spinach

