

Brunch Specials

Breakfast Specialties

All Eggs Dishes Served with Breakfast Potatoes, Seasoned Tomatoes or Fresh Fruit

Bagel and Lox with Cream Cheese

Toasted Bagel, Cream Cheese, Tomato, Red Onion, Capers with Lox and Lemon Zest 8.95

Buttermilk Blueberry Pancakes

Three Pancakes filled with Blueberries with Maple Syrup, topped with Powdered Sugar 9.95

Spanish Scramble

Three Eggs Scrambled with Bell Peppers, Onions, Black Olives and Diced Tomatoes,
Served with Avocado, Queso Fresco and Grilled Jalapeno 11.50

Cobb Omelette

With Chicken Breast, Green Onion, Avocado, Tomato, Bacon and Bleu Cheese 11.95

Corned Beef Hash

Corned Beef, Onion, Potatoes and Bordelaise Sauce
Topped with Two Poached Eggs 13.95

Eggs Benedict

Two Poached Eggs on Grilled Canadian Bacon and
Toasted English Muffin, Topped with Homemade Hollandaise Sauce 12.95

Crab Cake Benedict

Jumbo Lump Crab and Two Poached Eggs, on a Toasted English Muffin
Topped with Hollandaise Sauce Served with Breakfast Potatoes 16.75

Filet and Eggs

Simply Grilled Filet served with Three Eggs, any style and Breakfast Potatoes 21.75

Lunch Specialties

Parmesan Crusted Chicken Caesar Salad

Fresh Romaine Hearts and Parmesan Cheese in our
Caesar Dressing topped with Parmesan Coated Chicken Breast 12.95

Halibut Fish Tacos

Two Soft Corn Tortillas with Pan Seared Halibut, Cabbage, Radishes, and
Cilantro tossed in a Chipotle Aioli. Served with Black Beans and Spanish Rice 14.95

Blackened Steak Quesadilla

Cajun Seasoned Steak, Cheddar Cheese and Cilantro Served with
Salsa, Guacamole, Sour Cream, Spanish Rice and Black Beans 13.95

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 15.50

Handcrafted Brunch Cocktails

Your choice 6.00

Mimosa

Champagne and Orange Juice

Bloody Mary

Vodka with our Signature Mary Mix