

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 & Lemon Zest 9.50

Egg White Omelette

Mushrooms, Tomato and Scallions, with an Avocado, Tomato Salsa & Sliced Tomatoes 10.75

Spanish Scramble

Three Eggs Scrambled with Bell Peppers, Onions, Black Olives and Diced Tomatoes,
Served with Avocado, Queso Fresco and Grilled Jalapeno 11.75

Eggs Benedict

Two Poached Eggs on Grilled Canadian Bacon and Toasted English Muffin
Topped with Hollandaise Sauce 14.25

Smoked Salmon Benedict

Two Poached Eggs on Smoked Salmon and Toasted English Muffin
Topped with Hollandaise Sauce 15.25

Crab Cake Benedict

Two Poached Eggs on top of Crab Cakes and Toasted English Muffin
Topped with Hollandaise Sauce 17.25

Filet Mignon and Eggs

Filet Medallions and Three Eggs any style with Mushrooms and Béarnaise Sauce 21.50

Lunch Specialties

Mahi Mahi Fish Tacos

Two Soft Corn Tortillas with Pan Seared Mahi Mahi, Cabbage, Radishes and Cilantro Tossed in a Chipotle Aioli Served with Black Beans and Spanish Rice 14.50

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 16.50

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 19.50

Handcrafted Brunch Cocktails

Your choice 5.00

Kir Royal

Champagne and Crème de Cassis

Bellini

Champagne Peach Nectar
with Peach Schnapps

Greyhound

Freshly Squeezed Grapefruit and Vodka

Mimosa

Champagne and Orange Juice

Bloody Mary

Vodka with our
Signature Mary Mix

Poinsettia

Champagne and Cranberry Juice