

saturday

brunch // a la carte



Three-Course Brunch Menu
With Drinks Included

\$35.95

APPETIZERS

Bread Basket 9

house baked muffins, Danish, croissant

Mixed Green Salad 8

Tomatoes, Onions, Cucumbers, Carrots, Italian Dressing

Caesar Salad 8

Hearts of Romaine, Croutons, Creamy Caesar Dressing

Strawberry and Banana Smoothie 10

Low Fat Yogurt, Fresh Strawberries & Banana

Substitutions & Other Drinks

Egg White Substitution 1.50 Coffee & Juice 4

Bloody Mary, Champagne, Mimosa

Sangria, Margarita 6

ENTREES

Steak and Eggs 20

8oz Steak, Eggs any Style, Breakfast Potatoes

Avocado & Smoked Salmon Toast 19

Hard Boiled Eggs, Onions, Tomatoes, Micro Greens,
Multigrain Tuscan Bread, Breakfast Potatoes

Lobster Omelet 20

Onions, Peppers, Provolone Cheese
Hollandaise Sauce, Breakfast Potatoes

Mama Mia 18

three fluffy pancakes, eggs any style,
choice of bacon or sausage

Breakfast Burger 19

½ pound angus burger, cheddar cheese, Bacon, Over Easy
Eggs, Hollandaise Sauce house cut fries

Maryland Crab Cake Sandwich 20

Lettuce, Tomato, Onion, Tartar Sauce, Brioche Bun.

Traditional Chicken & Waffles 18

traditional fried chicken

Scrambled Eggs 18

Boursin Cheese, Chives, Warm Biscuit, Potatoes
Choice of Pork Sausage, Applewood or Turkey Sausage

Breakfast Sandwich 18

Croissant, Scrambled Eggs, Bacon, Cheddar Cheese,
Breakfast Potatoes

DESSERT

Tiramisu 7

Chocolate sauce

NY Style Cheese Cake 7

Caramel Sauce



A gratuity of 18% may be added to parties of 6 or more. Please
accommodate us with no more than 4 split checks.
Last seating is 2:15pm & champagne served until 3pm

consuming raw or undercooked items may
increase your risk of foodborne illness