

Brunch Menu

\$28 PER GUEST PLUS TAX AND GRATUITY

Choice Of

BLOODY MARY, MIMOSA, CHAMPAGNE, SCREWDRIVER OR JUICE
BOTTOMLESS BEVERAGE SERVICE FOR 90 MINUTES \$16.00 PER GUEST

Fresh Fruit Platter

ASSORTED FRESH SLICED SEASONAL FRUITS, TOASTED WALNUTS AND A HONEY-YOGURT SAUCE

Chicken Tchopitoulas

BONELESS BAKED HALF CHICKEN ON A BED OF TASSO HAM, RASTED POTATOES AND MUSHROOMS
TOPPED WITH SAUCE BEARNAISE, FRUIT PLATTER

French Toast

HOMEMADE CHALLAH BREAD, BACON OR SAUSAGE, FRUSH FRUIT

Scrambled Eggs

SERVED WITH BACON OR SAUSAGE, FRENCH FRIES, SALAD

Eggs Benedict

SERVED WITH CANADIAN BACON & POACHED EGGS ON AN ENGLISH MUFFIN TOPPED WITH
HOLLANDAISE SAUCE, FRENCH FRIES, SALAD

Hamburger

10oz FRESH GROUND ANGUS BEEF, CHARCOAL GRILLED AND SERVED WITH FRENCH FRIES, SALAD

Steak and Eggs (+\$5)

CHARCOAL GRILLED BLACK ANGUS STEAK WITH EGGS ANY STYLE FRENCH FRIES, SALAD

Apple Walnut Salad

GRILLED CHICKEN, BABY FIELD GREENS, GORGONZOLA, HONEY BALSAMIC

Rigatoni with Artichoke Hearts

SUN DRIED TOMATOES, JULIENNE VEGETABLES, LIGHT BROTH

\$4

BACON, CANADIAN BACON,
BREAKFAST SAUSAGE,
FRUIT, TOAST, TOASTED ENGLISH MUFFIN

\$5

GRILLED ANDOUILLE SAUSAGE
SLICED AVOCADO

Dessert

VANILLA ALMOND PARFAIT
AND
AMERICAN COFFEE OR TEA