

# 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

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS OR ALLERGIES. A GRATUITY OF 20% MAY BE ADDED TO PARTIES OF 6 OR MORE.