

Brunch Menu

\$22.00 PER GUEST PLUS TAX & GRATUITY

Choice Of

BLOODY MARY, MIMOSA, CHAMPAGNE, SCREWDRIVER or JUICE

BOTTOMLESS BEVERAGE SERVICE FOR 90 MINUTES \$9 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, roasted potatoes and mushrooms

Topped with sauce bearnaise, fresh fruit

FRENCH TOAST

Homemade Challah bread, bacon or sausage, fresh fruit

OMELLETTE

With your choice of broccoli, ham, onion, scallions, cheddar, French fries, salad

SCRAMBLED EGGS

Served with Canadian bacon & poached eggs on an English muffin topped with Hollandaise sauce, 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