

Brunch Menu

\$26 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 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

Sides

+ \$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