

Sunday Brunch Menu

<u>Soup</u>

Soup du Jour	•	5.50
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Eggs and More

Your Choice of Two Sides	
HASH BROWNS, VEGETABLE DU JOUR, BACON, HOUSE MADE SAUSAGE, FRESH FRUIT,	
GRITS OR CHEESE GRITS, ONION RINGS, HERBED FRENCH FRIES	
ADD ASPARAGUS AS A SIDE TO ANY ENTRÉE FOR \$3.00	
Swedish Crepes10.00)
WITH FRESH BERRIES, ORANGE GRAND MARNIER SYRUP AND WHIPPED CREAM.	
*Omelet Du Jour)
*Ham and Eggs 10.50)
SMOKED HAM SERVED WITH 2 EGGS YOUR WAY AND TOAST	
*Eggs Your Way 11.00)
2 EGGS WITH OUR HOUSE CURED PROSCIUTTO HAM OVER GARLIC CROSTINI. TOPPED WITH	
TOMATO BASIL COULIS AND PARMESAN	
Smoked Salmon and Scrambled Eggs Crepes)
TENDER SCRAMBLED EGGS AND BOURSIN CHEESE. SERVED IN CREPES AND TOPPED WITH SMOKED SALMON AND LEMON BEURRE BLANC	
New Orleans Eggs Sardou 11.95	•
CRISPY ARTICHOKE, SAUTEED SPINACH, EGGS YOUR WAY AND HOLLANDAISE SAUCE. SERVED WITH ASPARAGUS	
Eggs Benedict12.00)
TRADITIONAL OR MIX IT UP WITH SMOKED SALMON, TOMATO, HAM, SHRIMP, BACON OR	
SAUSAGE	

Entrées

Chicken Cordon Bleu 1	3.00		
OUR TWIST WITH SERRANO HAM AND SMOKED PROVOLONE. SAUTEED AND FINISHED WITH			
MUSHROOMS IN A WHITE WINE JUS			
*Shrimp and Grits1	3.95		
CHEESE GRITS WITH TOMATO, BACON, SCALLION AND TASSO HAM			
Crispy Fried Shrimp1	4.50		
SERVED WITH ASIAN TARTER SAUCE AND LEMONAISE			
* Fresh Catch Salad 1	5.50		
GRILLED AND SERVED OVER ARTISAN GREENS WITH TOMATO, CUCUMBER, HEARTS OF PARTICHOKE AND ASPARAGUS. FINISHED WITH SUNDRIED TOMATO VINAIGRETTE	ALM,		
*The Kennedy Brunch Steak1	9.00		
120Z. PAN SEARED RIBEYE WITH FRESH HERBS, GARLIC AND ONION IN A FRESH TOMATO SAUCE. SERVED WITH MASHED POTATOES AND VEGETABLE DU JOUR	C		
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USDA Prime Club House Steaks Also Available During Brunch and Lunch See Server For Specials and Dessert Selections PLEASE BRING ANY FOOD ALLERGIES TO THE ATTENTION OF OUR MANAGER *These items can be prepared gluten-free

PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX. RESERVATIONS ARE RESPECTFULLY REQUESTED.CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE CONSUMER'S RISK OF FOOD BOURNE ILLNESS.