on the St. Johns River

## Sunday Brunch Menu ~ February 2016

Soup	
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Soup du Jour	5.50
Eggs and More	
Blueberry Pancakes	10.95
WITH MAPLE SYRUP, WHIPPED CREAM AND BACON	
*Two Eggs Your Way	10.95
WITH BACON, BRUNCH POTATOES, GRITS AND TOAST	
Mexican Eggs, Chorizo and Tortilla	11.95
TWO EGGS SCRAMBLED WITH TOMATO, SCALLION, CILANTRO, CHORIZO, JACK CHEESE AND ONION TOSSE CRISPY CORN TORTILLAS	
*Lobster Benedict	15.95
TWO POACHED EGGS SERVED OVER FARM BREAD TOAST ROUNDS WITH MAINE LOBSTER AND TOMATO. FINISHED WITH SAUCE CHORON	
Entrées	
*Chicken Scaloppini	11.95
THINLY SLICED CHICKEN BREAST SAUTEED WITH MUSHROOMS, LEMON AND BASIL. FINISHED WITH WHIT PARMESAN CHEESE AND PARSLEY	E WINE,
*Spicy Island Seasoned Salmon	15.50
GRILLED AND SERVED WITH PINEAPPLE SALSA AND SWEET PLAINTAINS	
Fried Shrimp and Calamari Combo	15.50
SERVED WITH CHIPOTLE AIOLI AND SWEET CHILI SAUCE	
* Grilled Sirloin	15.95
SLICED AND TOPPED WITH OUR GARLIC AND PARMESAN BUTTER. SERVED WITH SAUTEED SPINACH AND BRUNCH POTATOES	

## Please ask your server about our Brunch Menu Specials and Dessert Selection

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.