## Sunday Brunch Menu ~ January 2015

$\mathfrak{Zoup}$	
Soup du Jour	4.95
Eggs and More	
Blueberry Pancakes and Sausageserved with Maple syrup and fresh fruit	10.95
Southwestern Eggs Benedict  TWO EGGS YOUR WAY OVER A SPICY BLACK BEAN CAKE WITH LUMP CRAB, AVOCADO AND CUMIN SCENTED HOLLANDAISE SAUCE	12.95
Cheese Grits with Shrimp and Lobster  GARNISHED WITH TASSO CREAM AND CRISPY ONIONS	13.50
*Steak and Eggs TWO EGGS YOUR WAY WITH GRILLED SIRLOIN, MUSHROOMS AND ONIONS	14.50
Entrées	
Chicken Cacciatore	11.95
CHICKEN BREAST SAUTÈED WITH PEPPERS AND ONIONS, MUSHROOMS AND CELERY IN A RICH TOMATO SAUCE	
*Baked Salmon	15.50
WITH CUCUMBER DILL SAUCE, BRUNCH POTATOES AND FRESH VEGETABLES	
Eggplant Parmesan	15.50
ricotta, mozzarella and fresh marinara baked and served with fresh vegetables $^\star Blackened\ Catch$	
TOPPED WITH JUMBO SHRIMP IN GARLIC SAUCE	
*Panéed Sirloin	16.00
WITH CTEAK BUTTED AND ODICDY CARLIO EDICC	

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

WITH STEAK BUTTER AND CRISPY GARLIC FRIES

PLEASE BRING ANY FOOD ALLERGIES TO THE ATTENTION OF OUR MANAGER
\*These items can be prepared gluten-free