

on the St. Johns River

Sunday Brunch Menu

<u>Soup</u>

Soup du Jour	50
Eggs and More	
Your Choice of Two Sides	
HASH BROWNS, VEGETABLE DU JOUR, BACON, HOUSE MADE SAUSAGE, FRESH FRUIT, GRITS OR CHEESE GRITS, SWEET POTATO WITH BUTTER, ONION RINGS, HERBED FRENCH FRIES OR ADD ASPARAGUS TO ANY ENTRÉE FOR \$3.00	
Strawberry French Toast	25
WITH POWDERED SUGAR AND FRESH SUGAR KISSED STRAWBERRIES	
Omelet Du Jour	50
*Ham and Eggs10.	50
SMOKED HAM SERVED WITH 2 EGGS YOUR WAY AND TOAST	
Smoked Salmon and Scrambled Eggs Crepes 11.	50
TENDER SCRAMBLED EGGS AND BOURSIN CHEESE. SERVED IN CREPES AND TOPPED WITH SMOKED SALMON AND LEMON BEURRE BLANC	
*Baked Eggs and House Made Fennel Sausage11.	50
WITH SAN MARZANO TOMATO SAUCE AND FRESH MOZZARELLA	
New Orleans Eggs Sardou11.	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	
* Fresh Catch Salad 15.	50
GRILLED AND SERVED OVER ARTISAN GREENS WITH TOMATO, CUCUMBER, HEARTS OF PALM ARTICHOKE AND ASPARAGUS. FINISHED WITH SUNDRIED TOMATO VINAIGRETTE	

Entrées

Fried Boneless Chicken Breast1	1.50
SOUTHERN GREEN BEANS, MASHED POTATOES AND GRAVY	
*Shrimp and Grits1	3.95
CHEESE GRITS WITH TOMATO, BACON, SCALLION AND TASSO HAM	
Crispy Fried Shrimp 1	4.50
SERVED WITH ASIAN TARTER SAUCE AND LEMONAISE	
*New Zealand Lamb Chops 1	6.95
MARINATED IN LEMON AND GARLIC AND GRILLED WITH ROASTED TOMATOES AND ONION	

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

 \star 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.