

on the St. Johns River

Sunday Brunch Menu ~ May 2015

Soup

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Soup du Jour	5.50
Eggs and More	
Strawberry Pancakes	10.95
WITH WHIPPED CREAM, BACON AND EGGS YOUR WAY	
Traditional Eggs Benedict	11.95
TWO POACHED EGGS AND SMOKED CANADIAN BACON ON A TOASTED ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SAUCE	
*Smoked Salmon Omelet	11.95
CHEF'S FAVORITE SMOKED SALMON TOSSED WITH MUSHROOMS, TOMATO, SCALLION AND HAVARTI CHEESE, FINISHED WITH A TOUCH OF CAPER CREAM	
Steak and Eggs Quesadilla	12.50
MARINATED SIRLOIN STEAK, ONIONS AND PEPPERS, TOSSED IN JACK CHEESE AND CILANTRO, TOPPED WITH TWO EGGS YOUR WAY AND RANCHERO SAUCE	
Entrées	
Pork Schnitzel	.10.95
BREADED PORK LOIN, BRUSHED WITH HORSERADISH AND MUSTARD, SERVED CRISPY WITH LEMON BUTTER SAUCE	
Spaghetti Bolognese	10.95
SPAGHETTI TOSSED IN OUR TOMATO MEAT SAUCE GARNISHED WITH BASIL AND ASIAGO CHEESE	
*Chicken Moutarde	12.50
CHICKEN SCALOPPINI SAUTÉED WITH MUSHROOMS, BRANDY AND DIJON MUSTARD	
Fish and Chips	14.50
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CRISPY COD FILET AND HERBED FRIES, SERVED WITH LEMON TARTER AND SPICY COCKTAIL SAUCE	
crispy cod filet and herbed fries, served with Lemon tarter and spicy cocktail sauce $\star Blackened Salmon$	15.50
*Blackened Salmon with pineapple salsa and black beans and rice	
*Blackened Salmon	

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.