## Sunday Brunch Menu ~ May 2016

## Soup Soup du Jour\_\_\_\_\_5.50 Eggs and More Pancakes 10.50 WITH BANANAS FOSTER SYRUP AND WHIPPED CREAM. SERVED WITH BACON Eggs Benedict 12.50 TWO POACHED EGGS ON A TOASTED ENGLISH MUFFIN WITH CANADIAN BACON AND SAUCE HOLLANDAISE \*Beef Tenderloin Omelet......14.95 TENDER FILET MIGNON TIPS SAUTEED MEDIUM RARE AND FOLDED IN AN OMELET WITH TOMATO, THYME. SHALLOTS AND A BRIE CHEESE SAUCE Entrées All Natural Grass Fed Beef Burger. 10.95 on a challah bread roll with lettuce, tomato and cheddar cheese. Served with herbed fries $\star$ Chicken Picatta 13.95 SAUTEED CHICKEN SCALOPPINI WITH LEMON, BUTTER, WHITE WINE AND CAPERS WHITE CHEDDAR GRITS TOPPED WITH SAUTEED SHRIMP, MUSHROOMS, SCALLIONS AND ANDOUILLE SAUSAGE ★Blackened Grouper 16.95 WITH PINEAPPLE SALSA AND MANGO PUREE

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

SLICED AND SERVED WITH MUSHROOMS, ONIONS AND OUR HOUSE MADE STEAK BUTTER

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.