

Sunday, December 15, 2024

Brunch Specials

Soups

Clam Chowder (GF) \$6.95/\$8.95

Black Bean Tortilla (GF) \$5.95/\$7.95

Manhattan Seafood Stew (GF) \$9.95/\$13.95

Entrées

Steak and Eggs \$18.50

Grilled 6 oz. Rib Eye with Two Eggs Over Easy served with Home Fries and Fresh Fruit

Eggs Benedict \$15.95

Two Poached Eggs on Toasted English Muffins with Black Forest Ham and House-made Hollandaise Sauce served with Home Fries and Fresh Fruit

French Toast \$14.95

Thick Sliced Cinnamon Swirl French Toast with Fresh Mixed Berries served with Fruit, Whipped Cream, Butter, and Real Maple Syrup

Frittata \$14.95

Spinach, Mushroom, Goat Cheese, and Parmesan Cheese Frittata served with Home Fries and Fresh Fruit

Egg Sandwich \$14.95

Two Scrambled Eggs with Applewood Smoked Bacon and Vermont Cheddar Cheese on a Toasted Buttery Croissant served with Home Fries and Fresh Fruit

Desserts

Cranberry Eggnog Bread Pudding \$8.95

Served with Whiskey Praline Sauce and Vanilla Ice Cream

Chocolate Mousse (GF) \$8.95

Limoncello Mascarpone Cake \$8.95

Crème Brûlée (GF) \$8.95

Cookie Sundae \$8.95

Served with Whiskey Praline Sauce, Vanilla Ice Cream, Chocolate Syrup, Sliced Almonds

Flan (GF) \$8.95

Served with Toasted Coconut Flakes

*Eating certain raw or undercooked foods may increase the risk of foodborne illness.
Please notify your server if anyone in your party has any food allergies.*