

# DECEMBER BRUNCH

*All Brunch Items are served with a Cup of Soup  
Substitute a Caesar Salad or Side Salad \$1.50*

## **BREAKFAST ITEMS**

*Breakfast Items are served with a Side of Fresh Fruit*

**Baked Cranberry & Lemon French Toast with Cinnamon Streusel, Warm Butterscotch Sauce & Vanilla Whipped Cream...12**

**Western Omelette with Ham, Peppers, Onions, Cheddar Cheese & Bacon with Toast & Breakfast Potatoes...11**

**Breakfast Calzone with Scrambled Eggs, Bacon, Cheddar Cheese, Spinach, Black Beans & Salsa...11**

**Biscuits & Sausage Gravy with Two Fried Eggs...10**

## **SALAD ENTREES**

**Spring Mix with Grilled Chicken, Roasted Cranberries, Green Apples, Bleu Cheese, Toasted Almonds & Lemon-Thyme Olive Oil Vinaigrette...16**

**Spinach with Blackened Shrimp, Cherry Peppers, Feta Cheese, Tomatoes, Red Onions, Carrots & Italian Vinaigrette...19**

**Chopped Salad with Bacon, Ham, Turkey, Cucumbers, Carrots, Hard Boiled Egg, Roasted Red Pepper, Tomatoes & Spicy Caper Vinaigrette...17**

## **PASTA ENTREES**

**Farfalle with Braised Beef, Mushrooms & Gorgonzola Cream Sauce...17**

**Orecchiette with Chicken, Broccoli, Tomatoes, Mushrooms, Roasted Red Peppers in a Basil Pesto Sauce...16**

**Angel Hair with Creamy Veal Bolognese with Toasted Bread Crumbs...19**

## **ENTREES**

**Blackened Salmon with Herbed Vegetable Cous Cous & Citrus Compound Butter...21**

**Grilled Bone-In Pork Chop with Roasted Yukon Gold Potatoes, Grilled Asparagus & Green Chili Cream Sauce...24**

**Blackened Rib Eye smothered with Caramelized Onions & Mushrooms over Mashed Potatoes with Veal Demi-Glace...28**

**Catch of the Day...19**

