

# MARCH 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**

**Pancakes with Honey Butter, Toasted Almonds, Strawberries & Vanilla Bean Maple Syrup...10**

**Breakfast Stromboli with Scrambled Eggs, Black Beans, Cheddar, Bacon, Potatoes & Side of Salsa...12**

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

**Skillet Scramble with Corned Beef, Onions, Peppers, Scrambled Eggs,  
Hash Browns, Pepperjack & Side of Toast...12**

**Omelet with Turkey, Spinach, Tomatoes & Mushrooms with Breakfast Potatoes & Side of Toast...11**

## **SALAD ENTREES**

**Spinach Salad with Grilled Chicken, Strawberries, Toasted Almonds,  
Oranges, Blackberries & Blueberry Vinaigrette...16**

**Spring Mix with Roasted Salmon, Beets, Toasted Walnuts,  
Green Apples & Lemon-Dijon Vinaigrette...19**

**Romaine with Blackened Shrimp, Carrots, Celery, Pickled Red Onions, Feta & Tuscan Vinaigrette...18**

## **PASTA ENTREES**

**Orecchiette with Grilled Chicken, Broccoli, Roasted Red Peppers, Mushrooms & Spicy Alfredo...15**

**Spaghetti ala Vodka with Blackened Shrimp, Peas & Mushrooms...18**

**Rigatoni with Braised Beef, Spinach, Roasted Red Peppers, Carrots & Marsala Cream...17**

## **ENTREES**

**Corned Beef & Cabbage with Carrots & Potatoes  
Side of Mustard & Toasted Focaccia...17**

**Seared 12oz Ribeye with Grilled Asparagus Roasted Yukon Potatoes & Shallot-Chive Pan Sauce...24**

**Blackened Bone-In Pork Chop with Sautéed Swiss Chard, Mashed Potatoes & Parsley-Mustard Cream Sauce...23**

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

