

# APRIL 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

LEMON RICOTTA BEIGNETS WITH VANILLA INFUSED SYRUP, BLACKBERRY PRESERVES & WHIPPED CREAM 10

GREEN CHILI CALZONE, SAUSAGE, CHEDDAR CHEESE & EGGS 12

CRAB CAKE EGGS BENEDICT, ARUGULA AND CHIPTLE HOLLANDAISE 18

BUISCUITS & GRAVY WITH CANDIED PANCETTA & TWO EGGS OVER EASY 11

## **SALAD ENTREES**

SOUTHWEST BLACKENED SALMON WITH ROMAINE, AVOCADO RANCH, CARROTS, TOMATOES,  
RED ONIONS & CROUTONS 19

SPRING MIX WITH CHICKEN, GINGER SOY DRESSING, FRIED WONTONS, MANDARIN ORANGES & ALMONDS 16

ITALIAN WEDGE, BLEU CHEESE CRUMBLES, GORGONZOLA DRESSING, PANCETTA,  
CANDIED WALNUTS & TOMATOES 14

## **PASTA ENTREES**

SHRIMP AND SAUSAGE RIGATONI WITH ROASTED RED PEPPERS & SPINACH IN ALFREDO 18

GREEN CHILI CHICKEN PENNE WITH MUSHROOMS & BROCCOLI 17

ANGEL HAIR TOSSED WITH SUN DRIED TOMATOES, ARUGULA, IN OLIVE OIL, TOPPED WITH FRIED CAULILINI 16

## **ENTREES**

PARMESAN CRUSTED CHICKEN BREAST WITH MUSHROOM RISOTTO & BASIL PESTO 17

BLACKENED SALMON WITH MINT INFUSED BASAMATI RICE & MANGO SALSA 21

CHICKEN FRIED STEAK WITH JALAPENO GRAVY, MASHED POTATOES & FRIED EGGS 16

Catch of the Day 19

