

MAY BRUNCH

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

BREAKFAST ITEMS

French Toast with White Balsamic Strawberry Compote & Crème Anglaise...12

Flatbread with Roasted Red pepper Gravy, Sausage, Mushrooms, Spinach, Mozzarella & Baked Over Easy Eggs...11

Smoked Salmon with Focaccia with Arugula, Red Onions, Capers & Lemon-Dill Cream Cheese
Topped with Poached Egg...16

Peach & Ricotta Calzone with Caramel Sauce...12

SALAD ENTREES

Grilled Chicken, Blackberries, Strawberries, Feta Cheese, Candied Walnuts on a Bed of Spring Mix
Tossed in Honey-Lemon Dressing...17

Fried Buffalo Shrimp Caesar Salad with Shaved Carrots & Celery...18

Herb Marinated Steak, Tomatoes, Fresh Mozzarella over Arugula
Dressed with Tuscan Vinaigrette...19

PASTA ENTREES

Sautéed Beef Tips, Red Onions, Zucchini, Squash & Egg Noodles in a Red Chili Marinara...19

Blackened Scallop Spaghetti with Green Chilies, Tomatoes, Spinach & Alfredo Sauce...24

Grilled Chicken, Sun-Dried Tomatoes, Mushrooms & Penne Pasta in a Basil Pesto Cream Sauce...17

ENTREES

Braised Brisket with Citrus-Chili Adobo Sauce, Creamy Polenta & Pickled Red Cabbage...19

Grilled Pork Chops & Eggs with Bacon-Chipotle Salsa
Served atop Mashed Potatoes...24

Balsamic-Honey Glazed Scottish Salmon served with Asparagus & Lemon Basmati Rice...21

Catch of the Day...19

