

JUNE 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

White Chocolate Chip Pancakes with Blueberry Compote, Toasted Almonds & Whipped Cream ...11

Biscuits & Bacon Gravy with Two Over Easy Eggs...10

Cheddar Polenta Cake with Bacon, Sunny Side Up Egg, Avocado, Charred Tomato Pan Salsa & Black Bean Puree...12

Breakfast Flatbread with Canadian Bacon, Red Onions, Mozzarella & Scrambled Eggs
Garnished with Lemon Dressed Arugula & Side of Hollandaise Sauce...12

SALAD ENTREES

Chilled Artichoke Salad with Cocktail Shrimp, Peas, Shallots, Roasted Red Peppers & Lemon Vinaigrette...17

Spring mix with Prosciutto Wrapped Asparagus, Warm Buratta Cheese, Basil Pesto & Tuscan Vinaigrette...18

Blackened Chicken Caesar ...16

PASTA ENTREES

Sautéed Beef Tips with Farfalle Pasta, Mushrooms, Onions & Marsala Butter Sauce...21

Chicken Florentine with Angel Hair...16

Teriyaki Shrimp with Egg Noodles, Carrots & Broccoli...18

ENTREES

Baked Stuffed Trout filled with Crab & Spinach with a Pepperoncini & Caper Buerre Blanc
Served with Wild Rice Pilaf & Mixed Vegetables...29

Herb Roasted Chicken Breast with Green Pea & Parmesan Risotto with Roasted Carrots...19

Blackened 12oz Ribeye with Sun-Dried Tomato Demi-Glace, Green Chili Polenta & Fried Onion Strings...29

Catch of the Day...19

