

Sunday, May 18, 2025

Brunch Specials

Soups

Clam Chowder (GF) \$6.95/\$8.95

Chicken and Sausage Gumbo \$6.95/\$8.95

Roasted Garlic Tomato Soup (GF) \$5.95/\$7.95

Entrées

Steak and Eggs \$18.95

Grilled 8 oz. Flat Iron Steak with Two Eggs Over Easy served with Home Fries and Fresh Fruit

Eggs Benedict \$15.95

Two Poached Eggs on Toasted English Muffins with Black Forest Ham and House-made Hollandaise Sauce served with Home Fries and Fresh Fruit

French Toast \$14.95

Thick Sliced Cinnamon Swirl Toast with Fresh Strawberries served with Whipped Cream, Butter, Real Maple Syrup, and Fresh Fruit

Frittata \$14.95

Spinach, Mushroom, Cheddar Cheese, and Parmesan Cheese Frittata served with Home Fries and Fresh Fruit

Egg Sandwich \$14.95

Two Scrambled Eggs with Applewood Smoked Bacon and Vermont Cheddar Cheese on a Toasted Buttery Croissant served with Home Fries and Fresh Fruit

Desserts

Lemon Blueberry Ricotta Bread Pudding \$8.95

Served with Whiskey Praline Sauce and Vanilla Ice Cream

Chocolate Mousse (GF) \$8.95

Limoncello Mascarpone Cake \$8.95

Crème Brûlée (GF) \$8.95

Cookie Sundae \$8.95

Served with Whiskey Praline Sauce, Vanilla Ice Cream, Chocolate Syrup, Sliced Almonds

Flan (GF) \$8.95

Served with Toasted Coconut Flakes

*Eating certain raw or undercooked foods may increase the risk of foodborne illness.
Please notify your server if anyone in your party has any food allergies.*