

Easter Brunch

(Please, no substitutions)

Eggs Benedict \$16

toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce, served with grilled home fried potatoes

GF Denver Scramble \$14

country ham, onions and green bell pepper, scrambled with fresh eggs and mixed cheese, served with grilled home fried potatoes

GF Mushroom & Spinach Scramble \$12

three eggs, mushrooms and spinach sautéed with green onions, diced red bell peppers and mixed cheese, served with grilled home fried potatoes

Veggie Benedict \$15

two poached eggs served over sautéed spinach, tomatoes with hollandaise sauce on English muffins, served with grilled home fried potatoes

Salmon Hollandaise \$18

fresh charbroiled salmon crowned with hollandaise sauce, served with home fried potatoes

French Toast \$12

thick cut "Texas Toast" with fresh fruit, powdered sugar, served with whipped butter and syrup

Soup & Salads

New England Clam Chowder

cup \$7 | bowl \$9

GF Side Salad \$6 | Side Caesar Salad \$7

GF Asian Chicken Salad \$19

mixed greens | oranges | scallions | cucumbers wonton crisps
Asian vinaigrette dressing

Seared Ahi & Soba Noodle Salad \$22

rare blackened ahi tuna | cabbage | bell peppers
Asian vinaigrette dressing | soba noodles

Regular Sunday Brunch specials *do not* apply on holidays.

No coupons, discounts, Entertainment cards, or restaurant.com certificates

Please no separate checks or substitutions.

\$1.50 PER PERSON DESSERT SERVICE FEE WILL BE ASSESSED TO ANY DESSERT BROUGHT BY GUESTS.



Champagne

Sparkling Wine

Glass of Wycliff		7
Kenwood, Cuvee Brut	split	8
Wycliff, California		18
Piper Sonoma, California		55

Champagne

Moet & Chandon, Imperial, France	65
Veuve Clicquot Ponsardin, France	75

Brunch Cocktails

Spicy Bloody Mary

Spicy Vodka mixed with our tasty bloody mary mix and garnished with all the goodies

Glass of Champagne

enjoy a glass of our house champagne, or add OJ and make it a mimosa

Raspberry Cosmopolitan

Raspberry Vodka with fresh squeezed lime juice, cranberry juice, and a splash of triple sec

Pomegranatini

Grey Goose L'Orange Vodka, triple sec, and real pomegranate juice

Raspberry Lime-ade

Raspberry Vodka with fresh squeezed limes, sweet & sour, and a splash of 7-up

Passion Fruit Cooler

Passion fruit flavored vodka, 7-up, and a splash of cranberry juice and orange juice

Mojito de Cuba

Fresh mint, light rum, sugar, and fresh lime muddled together and topped with a splash of soda

**\$2 DOUBLES
ALL DAY LONG**
ask your server for details

Appetizers

Seafood Trio \$18.95

fried calamari | ahi poke | ceviche

Calamari \$12.95

tartar sauce | cocktail sauce

Chilled Prawn Cocktail \$12.95

large prawns | zesty cocktail sauce | fresh lemon

Crispy Artichoke Hearts \$9.95

golden fried | marinara | chipotle aioli

Coconut Prawns \$12.95

coconut breaded | golden fried | asian slaw

Ceviche \$11.95

whitefish & shrimp | traditional lime marinade | tortilla chips



Lunch Entrées

All following entrées served after 11am.

Classic Roast Prime Rib \$23

12oz thick slow roasted prime rib
roasted garlic mashed potatoes | seasonal vegetables

Pan Seared Salmon \$22

pan seared salmon | soy glaze | cucumber & onion salad
seasonal vegetables | roasted garlic mashed potatoes

1/2 Pound Angus Burger \$15

wheat bun | spring mix | tomato | onion | swiss cheese
garlic aioli | seasoned fries
add bacon \$2 add avocado \$3

Seafood Melt \$15

sourdough | shrimp & crab meat salad | jack cheese | french fries

Fish & Chips \$18

breaded wild Alaskan cod | french fries | tartar sauce

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