

BRUNCH MENU

 **Gluten Free**

SOUPS

Soup of the Day The Chef's Daily Preparation 6

4 Cheese French Onion Swiss, Provolone, Mozzarella, Pecorino Romano 6.5

 **Vegetarian Black Bean** Creme Fraiche, Tomato, Scallions 5.5

 **Cream of Mushroom** Fresh Chives 5.5

APPETIZERS

Crab, Spinach & Artichoke Dip Corn Tortilla Chips 14

 **Crispy Rice Flour Calamari** Thai Chili Sauce 10

Jumbo Shrimp Stuffed with Horseradish and Dijon Mustard, Wrapped in Bacon 12

 **Mexican Chicken Spring Rolls** Guacamole, Pico de Gallo Queso Fresco 10

 **Guacamole** with Tortilla Chips 10

Sesame Crusted Seared Rare Tuna Napa Cabbage Cucumber Salad, Sweet Soy Glaze, Pickled Ginger 13

 **Fried Oysters (4)** Oysters on a Tortilla Chip, Topped with Pico de Gallo, Jalapeno Aioli 11

SANDWICHES

All Sandwiches Come with Housemade Potato Chips
Unless Otherwise Noted

Grilled Pastrami Reuben Hot Pastrami, Swiss Cheese, Sauerkraut, 1000 Island Dressing, Rye Bread 12

Hot Turkey Wrap Guacamole, Salsa Fresca, Shredded Lettuce, Melted Chihuahua Cheese, Tortilla Wrap 11

Smoked Salmon Sandwich Herb Cream Cheese, Cucumber, Red Onion, Tomato, Brioche Roll 11


Quesadilla of the Day Guacamole & Salsa 15

8oz. Cheeseburger Lettuce, Tomato, Red Onion, Brioche Roll, French Fries 14


Jumbo Lump Crab Cake Lettuce, Tomato, Chipotle Remoulade, Brioche Roll, French Fries 16

Grilled Cheese & Apple Sliced Gala Apple, Melted Brie, Arugula, Honey, Whole Wheat Bread 11


SALADS

 **Chicken Chopped Cobb** Shredded Iceberg Lettuce, Blue Cheese, Avocado, Diced Tomato, Hickory Smoked Bacon, Sliced Egg, Ranch Dressing 14

Caesar Salad Cracked Pepper Parmesan Dressing, Croutons 9

 **Harvest Salad** Gala Apple, Apricot, Sundried Cranberries, Candied Walnuts, Gorgonzola, Baby Greens, Tarragon Vinaigrette 11

Brie Salad Crispy Almond Brie, Mixed Greens with Fresh Fruit, Strawberry Champagne Vinaigrette 13

 **Warm Kale** Tuscan Kale, Bacon, Red Onion, Roasted Beets, Sherry Maple Vinegar 9

 **Warm Frisee Salad** Pancetta, Crispy Potato, Gorgonzola, Honey Roasted Garlic Vinaigrette 9

 **Tuna Niçoise** Kalamata Olives, Cooked Egg, Green Beans, Potato, Mixed Greens, Balsamic Vinaigrette 12

 **Crispy Iceberg Heart** Crumbled Hickory Smoked Bacon, Creamy Maytag Blue Cheese Dressing 9

 **Baby Spinach** Chopped Egg, Mushrooms, Red Onions, Roasted Red Beets, Warm Bacon Dressing 8

 **Chicken Mediterranean** Fresh Mozzarella, Mixed Greens, Kalamata Olives, Roasted Red Peppers, Cornishons, Balsamic Vinaigrette 14

 **Arugula Salad** Goat Cheese, Candied Walnuts, Fresh Roasted Beets, Golden Raisins, Strawberry Champagne Vinaigrette 10

Greek Salad Romaine, Tomato, Kalamata Olives, Feta, Spanakopita, Chick Peas, Cucumber, Red Onion, Pepperoncini, Red Wine Vinaigrette 12

Add Crispy Calamari 4 Add Chicken 5
Add Shrimp 8 Add Salmon 8
Add 4oz Filet Mignon 9 Add Grilled Tuna 8

20% Gratuity Will Be Added to Large Parties of 7 or More

BRUNCH MENU



Gluten Free

BRUNCH ENTREES

Eggs Benedict (2) Poached Eggs, English Muffin, Classic Hollandaise, Breakfast Potatoes, Fresh Fruit

Traditional Canadian Bacon 15 **Smoked Salmon** 15

Quiche of the Day Mixed Greens 11.5 with cup of Soup 14 add Onion Soup 3

 **Eggs & Bacon** Eggs Any Style, Breakfast Potatoes, Fresh Fruit 13

Traditional French Toast Brioche Soaked in Egg Batter, Cinnamon, Powdered Sugar, Maple Syrup 12

Breakfast Burrito Scrambled Eggs, Pico de Gallo, Jicama Mandarin Orange Slaw, Jack-Cheddar Cheese, Guacamole, Breakfast Potatoes 13

Buttermilk Pancakes Plain, Blueberry, Chocolate Chip, Maple Syrup, Fresh Fruit 13

 **Vegetable Omelet** Tomato, Spinach, Feta Cheese, Breakfast Potatoes, Fresh Fruit 13

 **Bacon, Mushroom, Onion, Cheddar Omelet** Breakfast Potatoes, Fresh Fruit 13

SIDES

English Muffin 2.5 Toast (Rye, Whole Wheat, Brioche) 2.5
Bacon 4 Fresh Fruit 4
Breakfast Potatoes 2.5 French Fries 3.5
Sweet Potato Fries 5

ENTRÉES

Cashew Crusted Grilled Salmon Teriyaki Soba Noodles, Asian Slaw, Ginger Chili Glaze 24

Jambalaya Shrimp, Scallops, Calamari, Smoked Ham, Andouille Sausage, Crawfish, Chicken, Spanish Rice, Creole Sauce 26

 **Grilled Rainbow Trout** Toasted Almond, Caper, Lemon, Parsley, Brown Butter Sauce, Spanish Rice, Sugar Snap Peas 23

Bow Tie Pasta Asparagus, Chicken, Wild Mushrooms, Broccoli, Spinach, Goat Cheese, Parmesan Cream Sauce 20

Angel Hair Spicy Shrimp Sautéed Shrimp, Pancetta, Broccoli Rabe, Pepperoncini, Tomatoes, Garlic, Olive Oil 22

Wild Mushroom Ravioli Crab Meat, Asparagus, Tomatoes, Mushroom Cream Sauce 23

Single Jumbo Lump Crab Cake Sweet Potato French Fries, Cole Slaw, Lemon Dijon Aioli 20

Penne Primavera Asparagus, Tomato, Broccoli, Spinach, Mushroom, Zucchini, Yellow Squash, Garlic, Olive Oil 19

 **Fish Tacos (2)** **Choice of:** Grilled Tilapia or Crispy Fried Cod (**not gluten free**), Shredded Cabbage, Chipotle Mayonnaise, Pico de Gallo, Soft Corn Tortilla, Jicama Mandarin Orange and Spanish Rice 19

Split Entrées Prepared in Kitchen - \$3 Charge

Consuming Raw or Undercooked Food Can Increase the Risk of Food Borne Illness

20% Gratuity Will Be Added to Large Parties of 7 or More