



SUNDAY BRUNCH MENU

BREAKFAST ENTRÉES

- Classic Eggs Benedict** \$20
English Muffin, Ham, Poached Eggs with Fresh Hollandaise Sauce
- Salmon & Spinach Benedict** \$24
English Muffin, Poached Eggs, Grilled Fresh Salmon, Fresh Spinach with Fresh Dill Hollandaise Sauce
- Filet Mignon Benedict** \$26
English Muffin, Poached Eggs, Grilled Sliced Filet Mignon with Bearnaise Sauce
- Country Benedict** \$22
Fresh Buttermilk Biscuit, Pork Sausage Patty, Poached Eggs with Chef's Country Gravy
- French Toast Souffle** \$14
Fresh Croissants baked in a sweet blend of Egg, Cream Cheese, and Real Vanilla with Hot Maple Syrup
Served with Fresh Fruit Salad
- Burrito of the Day** \$12
Ask for Chef's Special
Try it grilled + \$1
- Avocado Toast** \$18
Heart Healthy Bread, Fresh Avocado, Tomatoes, topped with Spring Greens & Fresh Fruit Salad
- Annie's Avocado Toast** \$18
Whole Grain Bread, Fresh Avocado, Ham, Poached Eggs & Fresh Fruit Salad
- Shrimp Omelet** \$18
Three Egg Omelet with Jumbo Shrimp & Dill Hollandaise Sauce
- Meat Lovers Omelet** \$17
Three Eggs with Bacon, Pork Sausage, Pork Chorizo & Cheddar Cheese
- Fresh Spinach Omelet** \$15
Three Eggs with Spinach, Cremini Mushrooms & Jack Cheese
- Ham & Cheese Omelet** \$16
Three Eggs with Diced Ham with Jack & Cheddar Cheese
- Croissant Breakfast Sandwich** \$12
Croissant with 2 Eggs, Jack & Cheddar Cheese with your Choice of Meat
- Biscuits and Gravy** \$12
Fresh Buttermilk Biscuits with Country Gravy
- Steel Cut Oatmeal** \$15
Uncle Walter's favorite! A bowl of hot Steel Cut Oatmeal
Served with Brown Sugar, Cream, Butter & Cranberries with Fresh Fruit Salad

SIDES

- Toast or English Muffin** \$2
- Bacon** (2) \$3 or (4) \$5
- Poached Egg** \$2 each
- House Made Breakfast Breads** \$3
Selection of Breakfast Breads, Muffins & Pastries
- Fresh Fruit Salad** Cup \$4 Bowl \$6
- Patty Sausage, Pork or Turkey** \$2
- Fresh Tomato Slices** \$2



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Jumbo Shrimp Cocktail \$15
Served with Fresh Lemon & Cocktail Sauce

Crostini \$9
Bruschetta & Olive Tapenade

Classic Wedge Salad \$12
Crisp Iceberg Lettuce with Crumbled Bleu Cheese, Tomatoes, Crispy Bacon & Ranch Dressing

Spring Green Salad \$10
Mixed Baby Greens, Tomatoes, Cranberries, Cucumber, Feta Cheese with our House Made Balsamic Dressing

Jumbo Shrimp Salad \$18
Mixed Greens, chilled Jumbo Shrimp, Cucumber, Avocado, Tomato with our House Made Balsamic Dressing

Grilled Salmon Salad \$20
Mixed Greens, Grilled Salmon Fillet, Cucumber, Tomato with our Fresh Dill Ranch Dressing

Pesto Penne Pasta \$18
Fresh Seasonal Vegetables sautéed in our Pesto Cream Sauce *(V) (GF Available)*
Shrimp + \$6 Gluten Free Pasta + \$3

Wine Country Chicken \$22
Sautéed Skinless Breast with Cremini Mushroom Chardonnay Sauce
Served with Fresh Vegetables and Choice of Rice Pilaf or Pasta

Grilled Salmon Fillet \$25
Topped with our Dill & Caper Butter, served with Fresh Vegetables and Choice of Rice Pilaf or Pasta

Chef's Bistro Tenderloin \$28
Grilled to your preference, sliced, and topped with Bearnaise Sauce
Served with Fresh Vegetables and Choice of Rice Pilaf or Pasta

BEVERAGES

Fresh Orange Juice \$5

Apple Juice or Cranberry Juice \$4

Coffee, Tea, and Hot Chocolate \$4

Iced Tea or Lemonade \$4

Coke, Diet Coke, Sprite or Perrier \$4

HAND CRAFTED DESSERTS

Chef's Cheesecake \$9

Classic Crème Brûlée \$8

Warmed Chocolate Chip Cookie and Ice Cream \$8

Chocolate Mousse \$8