

BRUNCH MENU

STARTERS

- CRISPY LOBSTER LOLLIPOP
on Melinda's Spiced Mayo \$15
- CHILLED JUMBO SHRIMP COCKTAIL
with Spiced Melinda's Cocktail Sauce \$18
- NONNA's MEATBALLS
on Crostini and Marinara \$15
- GRILLED BEEF TENDERLOIN SKEWERS
with Mediterranean Olive Tapenade \$16
- COLOSSAL SHRIMP SCAMPI
Sauteed in Garlic-Parsley Butter \$18

SOUP & SALAD

- FIVE ONION SOUP
with Gruyere Cheese \$16
- BABY WEDGE
Iceberg, Blue Cheese Crumbles, Heirloom Tomatoes, Crispy Apple Smoked Bacon \$16

Rustic Loaf & Cultured Butter

Freshly baked rustic bread, served with lava salt butter . \$5

BRUNCH SPECIALS

- EGGS BENEDICT AND SKILLET POTATOES
choice of in-house Cured Salmon, Jumbo Lump Crabcake or Beef Tenderloin \$28
- THREE EGG OMELETTE & GREEN SALAD
with Cheese, Spinach & Wild Mushroom \$23
- BRIOCHE FRENCH TOAST
with Pistachio Butter and Vermont Maple Syrup \$23
- THREE EGGS YOUR WAY
with Skillet Potatoes and Crispy Apple Smoked Bacon . \$24
- GRILLED MEDALLIONS OF BEEF TENDERLOIN
with Eggs Your Way and Hand Cut French Fries \$37
- AMISH HALF FREE-RANGE CHICKEN *with Garlic-Parsley Butter, Mashed Potato, and Green Vegetable* \$29
- WAGYU CHICKEN FRIED STEAK
with Two Fried Eggs, Bacon Gravy and Skillet Potatoes \$31
- BUTTERMILK FRIED CHICKEN
with Crispy Waffle and Maple Syrup \$23
- ENGLISH CUT ROAST PRIME RIB
with Au Jus and Horseradish Carved Tableside and Served with Skillet Potatoes \$39

STEAKS FROM OUR DINNER MENU ARE AVAILABLE
Please ask your server

SWEETS

- HOMEMADE FIG ICE CREAM \$12
- HOT CROISSANT BREAD PUDDING
with Vanilla Ice Cream \$12
- FLOURLESS DARK CHOCOLATE LAVA CAKE
Served with Raspberry Sauce \$12

Disclosure:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.