

BRUNCH MENU

STARTERS

CRISPY CALAMARI WITH SEA SALT AND LEMON

NORWEGIAN SALMON TARTARE WITH AVOCADO GINGER OIL

FRESH MILK MOZZARELLA AND TOMATOES, WALNUT TAPENADE

SOUP OF THE DAY

(Please ask your Waiter for Soup of the Day)

COLD ENTREES

FRESHLY TOSSED CAESAR SALAD

With Choice of Grilled Chicken Breast, Grilled Norwegian Salmon, Grilled Steak, or Shrimps

NICOISE SALAD

Tuna Tataki, Young Potatoes, Green Beans, Boiled Egg, Spinach and Artichoke Hearts

CHOPPED SALAD WITH CUCUMBERS, MINT AND FETA CHEESE

HOT ENTREES

EGG BENEDICT

On Brioche Cranberry Toast

OMELET OR SCRAMBLED EGGS

*Spinach, Mushrooms, Swiss or Cheddar Cheese, Smoked Salmon
Sausages, Bacon, Tomatoes, Peppers and Onions as Garnish*

FRIED EGGS WITH PROSCIUTTO, SHAVED PARMESAN, AND TRUFFLE OIL

(All Eggs are served with Cheese Grits and Hand Cut Fries)

SPAGHETTI WITH FLAKED SALMON, GARLIC BROCCOLI

PAPPARDELLE WITH WILD MUSHROOMS, POACHED EGG AND PARMESAN CHEESE

BRIOCHE FRENCH TOAST, WARM CHICKEN MELT, RASPBERRY SALAD

GOLDEN FRIED FISH N' CHIPS

BLUE CRAB CAKES WITH POACHED EGGS AND TOMATO HOLLANDAISE

CORIANDER CRUSTED SALMON, BRAISED CABBAGE, BUTTER LEAVES SALAD

BRAISED SHORT RIBS, PORT REDUCTION, BASIL MASHED POTATO

STEAK SANDWICH, GRUYERE CHEESE SAUCE, ARUGULA AIOLI

Onion Rings and Hand Cut Fries

STEAK QUESADILLA, PICO DE GALLO, AVOCADO RELISH

BUTTERMILK SOAKED FRIED CHICKEN

Fork Mashed Potato and Gravy

HAMBURGER OR CHEESEBURGER

Onion, Tomato and Avocado Salad

DESSERTS

STICKY DATE PUDDING, VANILLA SAUCE AND BERRIES

HONEY CRISP APPLE CAKE, HAZELNUT PRALINE ICE CREAM

CARAMELIZED CHEESECAKE, SALTED CARAMEL