

# ***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**