

FEATURED SPECIALS

March 28, 2026

Vegetable of the Day: Green Beans with Honey

Daily Side: Yellow Basmati Pilaf

Soup Du Jour: New England Clam Chowder or Beef Vegetable

Quiche Du Jour

Broccoli, Onion, Ham, Eggs and Cream
Served with Bender fries & Artisan greens \$15.95

Crab Cake Benedict

Toasted rye rounds topped with twin crab cakes, baby spinach, black peppercorn brown sugar bacon, capers, poached eggs & sauce Hollandaise \$18.95

Sun Dried Tomato & Shrimp Pasta

Sun dried tomatoes, Key west shrimp, spinach, mushrooms and bacon sauteed and tossed in a cream sauce with linguini. Served with a side salad **\$18.95**

Monte Cristo Sandwich

Egg battered sourdough bread grilled with ham, turkey and Swiss cheese .
Served with a cup of soup **\$15.95**

Corned Beef Hash & Eggs

Corned beef hash pan fried. Topped with two farm fresh eggs over easy \$13.95
Add sauce Hollandaise \$14.95

Benedict Burger

*8oz Angus Tri-blend Pat LaFrieda burger. Topped with bacon, fresh mozzarella cheese and a fried farm fresh egg. Served on a toasted Brioche bun. \$18.95
Add sauce Hollandaise 19.95

Salmon Caesar Salad

Scottish salmon prepared cajun style. Served over Caesar salad and fresh croutons. Garnished with Parmesan cheese \$18.95

Featured Drink Specials

Premium Mimosa

Codorniu Cava Brut w/ fresh orange juice \$14.95

House Mimosa

Daldis Prosecco w/ fresh orange juice \$9.95