

FEATURED SPECIALS

April 18, 2026

Vegetable of the Day: Green Beans

Daily Side: Steamed Broccoli

Soup Du Jour: New England Clam Chowder or Italian White Bean

Quiche Lorraine

Caramelized Onions, Smoked Bacon, Swiss Cheese, 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

Pasta du Jour

Sauteed chicken breast, tossed with linguini pasta, fresh asparagus, fire roasted red peppers, and
mushrooms. Finished with pink vodka cream sauce. Parmesan cheese \$18.95

Monte Cristo Sandwich

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

Fisherman's Platter

Lightly cajun salmon, battered lake erie walleye & flash fried key west shrimp. Served with
rice and vegetable du jour \$18.95

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