

FEATURED SPECIALS

September 26, 2026

Vegetable of the Day: Garlic Butter Green Beans

Daily Side: Lemon Herb Pilaf

Soup Du Jour: Minestrone or New England Clam Chowder

Quiche Du Jour (Lorraine)

Swiss cheese, sauteed white onion, peppered bacon, eggs and cream. Served with Bender fries & Artisan greens \$15.95

Crabcake Benedict

Crabcake with sauteed spinach, crisp bacon, poached eggs & sauce Hollandaise on sourdough rounds \$18.95

Key West Shrimp Carbonara

Key West Shrimp sauteed with green peas, smoked bacon and cream. Tossed with linguini pasta and Parmesan Cheese. Served with a small lettuce salad \$18.95

Fishermans Platter

Halibut Ala Foley, sauteed Sole, and Bender's Fried Fish. Served with vegetable and rice du jour \$21.00

Brunch Burger

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

Monte Cristo

Sourdough bread tossed in egg batter and grilled, with ham, turkey, Swiss cheese. Dusted with powdered sugar and served with a side of maple syrup \$14.95

Cajun Chicken Caesar Salad

Chopped Romaine lettuce tossed with Caesar dressing and garlic croutons topped with fresh Parmesan cheese and broiled Cajun chicken \$16.95

Featured Drink Specials

Premium Mimosa

Codorniu Cava Brut w/ fresh orange juice \$14.95

House Mimosa

Dalgin Prosecco w/ fresh orange juice \$9.95

Peach Bellini

Prosecco w/ Peach Puree \$9.95