

FEATURED SPECIALS

October 18, 2025

Vegetable of the Day: Seasonal Mixed

Daily Side: Chicken & Chive pilaf

Soup Du Jour: New England Clam Chowder or Italian Wedding

Quiche Du Jour

Broccoli, Bacon, Cheddar Cheese, Onion, Eggs & Cream. Served with Bender Fries & Artisan Greens \$15.95

Chefs Omelet

Farm fresh eggs, mushrooms, baby spinach, ham and swiss cheese. Served with Lyonnaise potatoes and your choice of toast.
\$14.95

Crab Cake Benedict

Toasted rye rounds topped with crab cakes, spinach, crispy smoked bacon, capers, poached eggs & sauce Hollandaise \$18.95

Pasta Du Jour (Frutti di Mare)

Key West shrimp, calamari and mussels. Tossed with Linguini Pasta and Classic French Marinara. \$19.95

Pumpkin Pancakes

Fresh house made Pancakes filled with a whipped pumpkin filling topped with amish maple syrup and pecans. \$12.95

Corned Beef Hash & Eggs

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

Turkey and egg crescent

A toasted crescent, turkey, egg with peppers and onions folded in, bacon, cheddar cheese and avo. Served with a cup of soup \$14.95

Wedge and Steak Salad

Cajun Flat Iron steak, Iceberg wedge, blue cheese crumbles, bacon, eggs and tomatoes. Choice of dressing \$16.95

Black & Blue Brunch Burger

*8oz Angus Tri-blend Pat LaFrieda burger, prepared cajun style. Topped with Blue Moon Blue Cheese, crisp smoked bacon and battered onion rings. Served on a Brioche bun with green leaf lettuce and red sliced tomato Garnished with chips \$18.95