

FEATURED SPECIALS

September 12, 2026

Vegetable of the Day: Roasted Vegetable Medley

Daily Side: Mushroom Herb Pilaf

Soup Du Jour: New England Clam Chowder or Chicken Pastina

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

Lemon Pepper Perch

Sauteed perch with lemon pepper seasoning. Served with pilaf and vegetable du jour.

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 \$15.95

Lightly Fried Select Oysters

Bender fries & coleslaw \$15.95

Lightly Fried Boston Bluefish

Bender fries & coleslaw

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