

FEATURED SPECIALS

August 8 , 2026

Vegetable of the Day: Garlic Parmesan Green Beans

Daily Side: Vegetable Medley Pilaf

Soup Du Jour: Indian Chicken 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

Pasta du Jour

Key West Shrimp sauteed with mushrooms. Finished with marinara, vodka, cream and Linguini pasta. Parmesan Cheese. Served with a small lettuce salad \$18.95

Grey Sole Francaise

Sole filets dredged in flour and egg wash, pan-fry until golden brown. Finished with lemon beurre blanc 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. Dusting with powdered sugar and served with a side of maple syrup \$14.95

Cajun Chicken Caesar

Cajun B & E Chicken on a bed of Romaine lettuce, house made croutons and parmesan cheese. Served with Bender's Caesar dressing \$21.95

Lightly Fried Select Oysters

Bender fries & coleslaw \$15.95

Lightly Fried Key West Shrimp

Bender fries & coleslaw \$15.95

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