

FEATURED SPECIALS

December 27, 2025

Vegetable of the Day: Vegetable Gartin

Daily Side: Broccoli Cheddar Pilaf

Soup Du Jour: New England Clam Chowder or Beanless Chili

Quiche Du Jour (Lorraine)

Swiss Cheese, Bacon Carmelized Onions, Eggs & Cream. Served with Bender fries & Artisan greens \$15.95

Crab Cake Benedict

Toasted rye rounds topped with twin crab cakes, baby spinach, Canadian bacon, capers, poached eggs & sauce Hollandaise \$18.95

Fishermans Platter

Cajun Salmon, Seared Walleye Fingers & Fried Haddock. Served with Rice and vegetable du jour \$18.95

Shrimp Carbonara

Sauteed Key West Shrimp, Crisp Bacon, Green Peas, Cream and Parmesan Cheese. Tossed with Mozzarella Stuffed Sacchetti Pasta. \$18.95

Breakfast Crunch Wrap

Grilled folded flour tortilla with crisp bacon, scrambled eggs, American cheese and Bender fries Served with a cup of soup \$14.95

Corned Beef Hash & Eggs

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

Holiday French Toast

French toast stix topped with sliced strawberry sauce, powdered sugar and a side of creme anglaise.. Side of crisp bacon \$13.95

Old Man Winter Chicken Salad

Cajun seasoned grilled chicken breast on mixed salad greens. Topped with fresh sliced apples, feta cheese, craisans and toasted walnuts. Served with cucumber wasabi vinaigrette. \$17.95

Jamin Brunch Burger

*8oz Angus Tri-blend Pat LaFrieda burger. Topped with maple bacon onion jam, one fried onion ring and cheddar cheese. Served on a toasted Brioche bun. \$18.95