

## FEATURED SPECIALS

September 27, 2025

**Vegetable of the Day:** Seasonal Mixed Vegetables

**Daily Side:** White Rice Pilaf

**Soup Du Jour:** New England Clam Chowder or Tomato Goat Cheese Bisque

### Quiche Du Jour

Ham, Bacon, Onions, Roasted Mixed Peppers, Spinaach, Cheddar Cheese, Eggs & Cream. Served with Bender Fries & Artisan Greens \$15.95

### Chefs Omelet

Farm fresh eggs, mushrooms, baby spinach and feta 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

### Shrimp & Sacchetti

Sauteed Kew West Shrimp, baby spinach, broccoli florets, & House marinara. . Tossed with mozzarella filled Sacchetti pasta. Served with a small lettuce salad \$18.95

### French Toast

French Baguette sliced and egg battered., grilled golden brown. Topped with Classic Bananas Fosters, Powdered sugar \$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

### Monte Cristo Sandwich

Ham, roasted turkey and Swiss cheese on sourdough. Dipped in egg batter and fried golden brown.  
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