

## **FEATURED SPECIALS**

**August 30, 2025**

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

**Daily Side:** Mushroom Rice Pilaf

**Soup Du Jour:** New England Clam Chowder or Chicken Haluski

### **Quiche Du Jour (Lorraine)**

Bacon, Caramelized Onions, Swiss Cheese, Eggs & Cream. Bender Fries & Artisan Greens \$15.95

### **Chefs Omelet**

Farm fresh eggs, shiitake mushroom, 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 Carbonara Sacchetti**

Sauteed Kew West Shrimp, baby spinach, crisp bacon, green garden peas, sundried tomatoes,  
parmesan cheese & cream. 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 sauce Anglaise,  
fresh macerated strawberries and blackberries. 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

### **Pecan Chicken Salad**

Crispy pecan crusted chicken tenders, romaine lettuce, mandarin oranges, raisins, blue  
cheese crumbles & balsamic vinaigrette

\$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