

FEATURED SPECIALS

August 23, 2025

Vegetable of the Day: Seasonal Mixed Vegetables

Daily Side: Rice Pilaf

Soup Du Jour: New England Clam Chowder or Shrimp Bisque

Quiche Du Jour

Broccoli, Ham, Colby Cheese, Onions, Eggs & Cream. Bender Fries & Artisan Greens \$15.95

Chefs Omelet

Farm fresh eggs, diced ham, bell peppers, onions cheddar and monterey jack cheese.
Garnished with crisp bacon and lyonnaise potatoes.
\$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, craisins, 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