



Lighter Breakfasts

Continental Breakfast

Large Glass of Juice, Soft-Boiled Egg, Bread Basket,
Coffee or Tea

For One \$7.50 For Two \$13.00

Fruit Plate

Small Glass of Juice, Assortment of Fresh
Melon, Fruits & Berries,
Accompanied by a Ramekin of Our
Homemade Maple Cream Dipping Sauce,
Bread Basket, Coffee or Tea

For One \$8.00 For Two \$14.00

Bagel and Smoked Salmon Plate

Small Glass of Juice, Fresh Bagel
With Thin Sliced Smoked Salmon,
Accompanied by Whipped Cream Cheese,
Capers, Red Onion & Lemon,
Coffee or Tea

For One \$8.00 For Two \$14.00

*Each Hearty Breakfast, Brunch Station and Brunch Entrée Is Served with
A Complimentary Mimosa or bloody Mar y
and Our Warm from the Oven Homemade Bread Basket*

Hearty Breakfasts

\$7.50

Two Eggs and...

Applewood Smoked Bacon or
Smoked Venison Sausage,
Served with Breakfast Potatoes

\$8.50

Chef's Challah French Toast

With Fresh Berry Compote and Maple Cream
Served with Applewood Smoked Bacon

\$8.50

Chef's Special 3-Egg Omelette

Stuffed with Smoked Salmon, sliced Red
Onions and Capers, Topped with Sour Cream &
Caviar
Accompanied by Breakfast Potatoes

\$10.50

Classic Eggs Benedict

Poached Eggs on s Toasted English Muffin
With Canadian Bacon
Served with Breakfast Potatoes

\$8.50

Breakfast Skillet

Two Poached Eggs Baked Into the Center of
Our Breakfast Potatoes Sautéed with Sausage,
Onions & Roasted Peppers and Topped with Grated Cheeses

\$14.95

BRUNCH STATION – unlimited per person

Belgium Waffles – Choose your topping from today's selections

Omlette – Choose your filling from today's selections

Pasta – Choose your ingredients and sauce from today's selections

Ask Your Server for Our Daily Specials



Brunch Entrees

All Brunch Entrees are served with Chef's Choice of Potato or Rice and a Fresh Seasonal Vegetable

\$24.00
Hand Cut, Dry Aged NY Strip Steak

\$16.50
Chicken Francaise

\$18.50
Wild Caught Jail Island Salmon Filet
Topped with Fresh Dill & Caper Sauce

\$9.95
Quiche d'Jour
Served with a Side Salad and Fruit Garnish

Sides

Rasher of Applewood Smoked Bacon	\$3.50
Large Grilled Country Sausage Link	\$3.50
Single Farm Fresh Egg Cooked to Order	\$2.50
Bowl of Homemade Granola & Fruit with Milk	\$4.50
Toast— <i>Whole Wheat, Rye or Pumpernickle, Buttered or Dry</i>	\$2.50
Soup d'Jour— <i>Cup</i>	\$3.00

Drinks

Juice	\$2.25
<i>Fresh Squeezed Orange, Maine Pressed Cranberry, Pike County Apple, Homemade Tomato</i>	
Coffee— <i>Dark Roast, Regular or Decafe</i>	\$2.25
Tea— <i>Iced or Hot</i>	\$2.25
Milk— <i>Whole, Chocolate or Soy</i>	\$2.25
Hot Chocolate	\$2.25
Soda (<i>Refillable</i>)	\$2.25
Bloody Mary or Mimosa	\$4.50

Ask Your Server for Today's List of Homemade Desserts

\$6.00

Children's Menu (12 & Under)

\$6.95
Pasta
With Tomato Sauce on the Side

\$6.95
4oz. Cheeseburger
With French Fries & Cold Slaw

\$6.95
Chicken Tenders
With French Fries & Cold Slaw

\$4.95
Grilled Cheese Sandwich
American or Swiss

*20% Gratuity added to Parties of 7 or more and to Split Checks
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*