



Holidays and occasions, great brunch menus...

Relax with friends and family over a delicious mid-morning meal from our menu collections.

Choose something sweet with our Crème Brûlée French Toast or indulge your savory side with our half-pound American Kobe Beef and Egg Burger.

Brunch Menu No. 1
\$12.99 per Person

- A spring salad
- French Toast Strata with Raspberries
- Bacon

Brunch Menu No. 2
\$12.99 per Person

- Spinach salad
- Over-the-Top Mushroom Quiche
- Fresh fruit

Brunch Menu No. 3
\$14.99 per Person

- Egg Biscuit Bakes
- Prosciutto Wrapped Asparagus
- Fresh fruit

Brunch Menu No. 4
\$14.99 per Person

- Croissants and Jam
- Cheese
- Cold cuts or prosciutto
- Roasted Peach Parfaits

Breakfast Table \$29.95 for adults; \$10.95 for children 12 and under

Entrees: Pick one

Made to Order Omelet's

Served with toast and choice of steamed asparagus or potatoes au gratin. All omelets may be prepared with egg whites upon request -cherry tomato, red onion, sautéed mushrooms, spinach, bell peppers, ham, rock shrimp, lump crab, chorizo, cheddar and Swiss

Eggs Benedict

Served with choice of steamed asparagus or potatoes au gratin:

- **Traditional Eggs Benedict** toasted English muffin topped with smoked ham, poached eggs and Hollandaise sauce
- **Spinach & Mushroom Eggs Benedict** toasted English muffin, spinach, mushrooms, poached eggs and Hollandaise sauce
- **Shrimp Eggs Benedict** toasted English muffin, crispy shrimp, poached eggs, green onions and spicy Hollandaise sauce

Half-Pound Wagyu (American Kobe) Beef and Egg Burger

Toasted brioche bun, fully dressed with sharp cheddar, fried egg and special sauce, served with fresh greens or house-made chips add bacon, avocado or mushrooms

Organic Whole Grain Oatmeal

Topped with fresh seasonal berries & served with brown sugar

Crème Brûlée French Toast

Grand Marnier and orange zest battered, served with whipped cream, fresh mint, strawberries

Belgian-Style Waffles

With fruit compote, chantilly cream and maple syrup

Fresh Sides: Pick any two

- Garlic whipped potatoes
- Potatoes Au Gratin
- Steamed broccoli
- Jasmine rice
- Breakfast potatoes - with bell peppers, onions, thyme and garlic
- Breakfast sausage

Lunch Table \$39.95 for adults; \$15.95 for children 12 and under

Appetizers: Pick any two

- **Crispy Shrimp**
Tossed in a creamy, spicy sauce
- **Ceviche**
Chilled bay scallops, marinated shrimp, fish, fresh pineapple, coconut, cilantro and guacamole, seasoned crisps for dipping
- **Peel & Eat Shrimp**
With lemon and classic cocktail sauce
- **Steamed Edamame**
Seasoned with green tea sea salt
- **Selection of Cured Meats**
Prosciutto, salami, coppa, grainy mustard, cornichons
- **Fruit Platter**
Sliced melon, pineapple, banana and mixed berry
- **Assorted Breads**
Croissants, muffins and danishes

Soups & Greens: Pick one soup and salad

- **Corn Chowder & Lump Crab**
With a hint of bacon
- **Seasonal Soup cup**
- **Classic Caesar Salad**
With anchovy, shaved Parmesan and house-made garlic croutons
- **Superior House Salad**
Hearts of palm, Kalamata olives, tomatoes, citrus herb vinaigrette add Blue cheese or Feta

Pick between any Grilled or Baked Entrée or Sandwich

Sandwiches [burger & tacos served with fresh greens or house-made chips]

- **Fish Sandwich**
Blackened, Parmesan-dusted and fully dressed on a lightly toasted brioche bun
- **Half-Pound American Kobe Beef Burger**
Toasted brioche bun, fully dressed with sharp cheddar special sauce add bacon, avocado or mushrooms
- **Blackened Baja Fish Tacos**
Three warm tortillas, mango salsa, lime crema and shredded lettuce
- **Fish and Chips**
Tempura-style with tartar, French fries
- **Shrimp Tacos**
Three warm tortillas, our signature Superior shrimp, lettuce, tomatoes and sour cream

Grilled & Baked [Over our wood-burning grill, served with a fresh seasonal vegetable]

- **Tommy's Chicken**
Goat cheese, spinach, artichoke hearts, lemon basil sauce
- **Tilapia Imperial**
Stuffed with shrimp, scallops, crab meat, lemon caper butter
- **Filet Mignon**
USDA center cut 6 oz / 8 oz
- **The Angler's Sirloin Steak**
6 oz center cut sirloin
- **Fontina Pork Chop**
Boneless pork chop, Fontina cheese, garlic, prosciutto, mushroom Marsala wine sauce

Dessert Table

Pick any one

- **Chocolate Brownies**
- **Assorted Cookies**
- **Crème Brûlée**
Berries and whipped cream
- **Key Lime Pie**
Roasted pecan crust
- **Doughnuts**
Three warm croissant-like doughnuts, tossed in cinnamon sugar. Served with sea salt caramel and chocolate sauce
- **Assorted Fruit Danish**