

SUNDAY BRUNCH

Starters

SMOKED SALMON PLATE \$8.95

w/ baguette, onion, and capers

SHRIMP COCKTAIL \$10.95

five jumbo (16-20) shrimp w/ house cocktail sauce

CRISPY FRIED CALAMARI .. \$10.95

fried tender and served with marinara sauce on the side.

ESCARGOT AU GRATIN \$9.95

sautéed in garlic shallot butter and topped with Mozzarella. w/ toasted baguette slices

Salads

ICEBERG WEDGE SALAD W/ \$9.95

BLUE CHEESE DRESSING.

chopped bacon, red onion, tomatoes, and scallions.

CLASSIC CAESAR SALAD .. \$10.95

w/ house made dressing. add chicken +3, shrimp or steak +4

COBB SALAD \$13.95

w/ green goddess dressing, tomato, avocado, blue cheese, hard boiled egg, bacon, and chicken

WHITE HOUSE SALAD \$8.95

mesclun greens w/ cranberries, feta, and walnuts. white balsamic vinaigrette

Entrées

EGGS YOUR WAY \$10.95

two eggs cooked any way. served with sausage or bacon, home fries, and English muffin.

SWISS CHEESE AND MUSHROOM OMELET \$11.95

served with home fried potatoes and English muffin.

CALIFORNIA EGGS BENEDICT \$11.95

poached eggs on English muffin w/ sliced tomato and avocado. topped with Hollandaise.

EGGS BENEDICT \$12.95

poached eggs on English muffin w/ Canadian bacon and hollandaise

FILET OF FRESH FAROE ISLAND SALMON WITH DILL CREAM \$26.95

w/ asparagus, and red Himalayan rice with wild mushrooms

SEARED SCALLOPS WITH LEMON CAPER SAUCE \$24.95

w/ grape tomatoes, garlic, and parsley, served over linguine

FILET MIGNON W/ WILD MUSHROOM BORDELAISE SAUCE \$29.95

8 ounce Filet w/ asparagus, herb roasted red potatoes