

# *Sunday Brunch Menu*

## SALADS

### **House Salad**

Romaine lettuce, red onion, cucumbers, tomatoes, olives and cheese - \$3

### **Arugula Salad**

Arugula with fresh berries, roasted peanuts, feta cheese, and a house dressing - \$5

## EGG DISHES

### **Western Omelet**

Ham, cheddar, peppers, and onions served with hash browns and toast - \$8

### **Spinach and Feta Cheese Omelet**

Three egg omelet with hash browns and toast - \$8

### **Steak and Eggs**

Two eggs, cooked to your liking, with steak, hash browns and toast - \$14

### **Salmon & Eggs**

Grilled wild salmon with eggs, toast and hash browns - \$15

### **Crab Cake & Eggs**

Jumbo lump crab cake in a sherry cream sauce with eggs, toast and hash browns - \$15

## LUNCH DISHES

### **Braised Short Ribs**

Slow cooked until they fall off the bone, finished with apple butter and pear gastrique.  
Served with crunchy fingerling potatoes and house or Caesar salad - \$16

### **Wild Salmon**

Pan seared wild salmon finished with a brown sugar reduction,  
served with a house or Caesar salad - \$15

### **Fire Roasted Chicken Thigh**

Fire roasted chicken thigh finished with sweet baby rays BBQ sauce,  
served with a house or Caesar salad - \$13

### **Scallops Au Gratin**

Four jumbo diver scallops seared and topped with cave aged gruyere cheese and  
herb bread crumbs, served with a house or Caesar salad - \$14

### **Vegetable Penne**

Zucchini, squash, onions and mushrooms tossed with roasted garlic in a creamy  
alfredo sauce, finished with herb butter and served over penne - \$12

## DESSERTS

**Ask your server for the dessert selections of the week.**