



Welcome...HAPPY EASTER!

-STARTERS & SHARES-

FRESH FRUIT PLATTER \$10
Seasonal Melon & Berries

PASTRY BASKET \$12
Mini Muffins, Mini Bagels, Danish & Croissants

STUFFED CREPES \$12
With Sweet Farmers Cheese, Topped With A
Fruit & Berry Compote.

MEDITERRANEAN PLATTER \$15
Hummus, Feta, Roasted Peppers, Greek Olives,
Warm Naan Bread, Crispy Pita Chips.

CALAMARI \$15
Just Tubes. Flour Dusted, Shitito Pepper, Marinara.

DEVEILED EGGS \$10
With Thick Crispy Bacon Strips

MINI PANCAKE SAUSAGE SKEWERS \$12
Stacked & Stabbed Silver Dollar Pancakes With
Sausage Patties, Maple Syrup To Dip.

BACON WRAPPED JUMBO JUMBO TATER TOTS \$10
Maple Syrup & Chipolte Ranch For Dipping

MOZZARELLA WEDGES \$12
Half Moons, San Marzano Marinara For Dipping.

-SOUP-

FRENCH ONION SOUP \$8
Caramelized Onion & Swiss Cheese Baked Flatbread.

TOMATO BASIL SOUP \$6
Grilled Cheese Croutons

ITALIAN WEDDING SOUP \$6

-SALADS-

ENTREE CAESAR SALAD \$13
Add Organic Grilled Chicken Breast \$6
Add Jumbo Grilled Shrimp \$8
Add Grilled Salmon Filet \$11

ENTREE GARDEN SALAD \$11
Add Organic Grilled Chicken Breast \$6
Add Grilled Jumbo Shrimp \$8
Add Salmon Filet \$11

PEAR & GORGONZOLA SALAD \$17
Mixed Greens, White Wine Poached Pears,
Gorgonzola Cheese, Candied Walnuts.
Sherry Wine Vinaigrette.

SEARED AHI TUNA SALAD \$20
Black Pepper Encrusted Pan Seared Rare Tuna, Organic
Greens, Cucumber, Sweet Red Pepper, Carrot,
Snap Peas, Avocado. Sesame Vinaigrette Dressing.

GRILLED STEAK SALAD \$23
Half Pound Char-Broiled Sliced Sirloin Filet, Mixed Greens,
Roasted Red Pepper, Grilled Portobello Mushrooms,
Grilled Red Onions. Balsamic Vinaigrette.

POKE BOWL \$20
Sushi Grade Tuna Or Salmon, Shaved Cucumber,
Scallions. Japanese Vinaigrette. Served Over Rice.
Wakame Seaweed, Avocado, Fresh Mango.

MEDITERRANEAN FALAFEL SALAD \$19
Mixed Greens, Crispy Falafel, Cucumber, Red Onion,
Tomato, Greek Olives, Hummus. Tahini Sauce Drizzle.

LOBSTER COBB SALAD \$23
Mixed Greens, Claw & Knuckle Lobster Meat, Tomato,
Avocado, Cucumber, Hard Boiled Egg, Bacon.
Lemon Vinaigrette On The Side.

-HAND HELDS-

THE RABBI \$14
Pastrami, Scrambled Egg, Melted Swiss. Brioche Roll, Tater Tots On The Side.

BRUNCH TACOS \$16
Flour Tortillas Stuffed With Either Steak, Or Pork Roll, Sunny Side Up Egg, Home Fried Potatoes, A Melted Cheese Splash. Tater Tots.

CHICKEN & WAFFLES \$17
Nashville Crispy Chicken Breast Between Two Waffles, Crispy Bacon Strips, Bourbon Maple Drizzle. Sweet Potato Fries.

TURKEY CLUB \$16
Three Layers, Country White Or Rye, Bacon, Lettuce, Tomato. Fresh Potato Chips.

RUEBEN SANDWICH \$17
Half Pound Of Corned Beef Or Pastrami, Toasted Rye, Melted Swiss, Kraut & Russian Dressing. House Made Potato Chips.

PRIME CUT BURGER \$16
Pat La Frieda NYC Blend of Short Rib, Chuck & Brisket. Brioche Roll, Lettuce & Tomato, Crispy Fries. Cheese +\$1

LOBSTER ROLLS \$24
Two Butter Toasted Rolls Served "Maine Style" Knuckle & Claw Chilled With A Touch Of Mayo & Chopped Celery. Crispy Fries, Cole Slaw.

Prices Quoted Are For Cash Transactions

TURN OVER PLEASE 



- E N T R E E S -

-KIDS-

CHICKEN FINGERS \$11

Crispy Fries, Two Dipping Sauces.

SILVER DOLLAR PANCAKES \$8

Maple Syrup To Dip, Fresh Strawberries, Sliced Bananna

PLAIN OMELETTE \$10

Home Fried Potatoes

FRENCH TOAST STICKS \$8

A Basket Of Sticks Dusted With Powdered Sugar, Syrup To Dip. Fresh Berries.

MACARONI & CHEESE \$10

Three Cheese, Oven Baked With No Breadcrumb Topping.

PENNE PASTA OR MINI CHEESE RAVIOLI \$10

Choice Of Marinara, Pink Sauce, Melted Butter.

-GROWN UPS-

FILET MIGNON \$39

Eight Ounce Center Cut Angus Medallion Char-Broiled.

Loaded Baked Potato With Butter, Sour Cream Bacon And Cheddar Cheese. Grilled Asparagus.

GRILLED SALMON \$29

Char-Broiled. Roasted Red Potatoes, Seasonal Vegetable Medley, Lemon Vinaigrette Drizzle.

FISH & CHIPS \$20

Beer Battered Cod Fried Crispy. House Made Cole Slaw,
French Fries, Tartar Sauce On The Side.

PRIME RIB \$29

Twelve Ounce Queen Cut, Choice Of Potato, Au Jus.

CHICKEN AND WAFFLES \$17

Crispy Nashville Double White Meat Breast Atop Belgian Waffles, Sweet Potato French Fries.
Honey Hot Sauce Drizzle By You..

THREE EGG OMELETTE \$14

Choice Of :

Fresh Veggie With Tomato, Spinach, Mushroom And Sweet Peppers & Cheddar Cheese.
Western With Canadian Ham, Cheddar & Jack Cheeses.
Fried Potatoes, Country Toast.

EGGS BENEDICT \$18

Classic Style With Canadian Bacon Or Jersey Shore Style With Mini Crab Cakes. Home Fries.

STEAK AND EGGS \$29

Twelve Ounce Char-Broiled Rib Eye, Two Eggs, Fried Potatoes, Country Toast.

BANANA HAZELNUT FRENCH TOAST \$14

Three Thick Slices, A Nutella Schmeat, Fresh Sliced Banana, Powdered Sugar, Maple Syrup On The Side.

CHICKEN FRANCAISE \$23

Double Breast, Egg Battered, Pan Sauteed. Fresh Vegetable, Twirling Pasta Or Jasmine Rice.

CRAB CAKES \$29

Hand Made With Jumbo Lump Crab. Crabmeat-Aioli Topped, Oven Baked. Jasmine Rice-Fresh Veggie Medley.

LOBSTER RAVIOLI \$29

A Heap Of Cheese Stuffed Pockets Tossed With Maine Lobster Chunks In A Rich Lobster Cream Sauce.

CRAB TOPPED SEA BASS \$26

A Dijon Smear, Encrusted With Lump Crab, Pan Roasted, Oven Baked. Fresh Veggies, Jasmine Rice.

STUFFED SHRIMP \$29

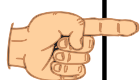
Six Jumbos Topped With Crabmeat And Oven Baked. Jasmine Rice-Vegetable Medley Toss.

"WINNER, WINNER" TURKEY DINNER \$23

Carved Breast, Cornbread Stuffing, Mashed Potatoes, Turkey Gravy, Cranberry Sauce.

PASTA \$17

Fresh Made Fettucinne Or Penne
Choice Of San Marzano Marinara, Alfredo Or Pink Sauce



Brunch Sides For \$6
Pork Roll, Sausage Patties - Bacon - HomeFries - Canadian Bacon