

Starters

Mini Beef Wellington

Asparagus, Mushroom Duxelle, Beef Tenderloin,
Puff Pastry, Horseradish Cream \$15

Coconut Shrimp

A Classic Favorite

Hand-Breaded, Horseradish Plum Sauce \$15

Caramel Roll

Freshly Baked Warm Caramel Roll, Whipped Butter \$5

Raspberry Cream Cheese Strudel

Lemon Icing \$5

Calamari

Crispy Calamari Rings & Tentacles,
Lemon Garlic Aioli, Peppadew Sweet Chili Sauce \$15



Brunch Classics

Grilled Salmon Florentine Benedict

Poached Egg, Spinach, Tomato Hollandaise,
Toasted English Muffin \$23

Peppered Bacon Benedict

Poached Egg, Hollandaise, Toasted English Muffin \$12

Vegetarian Benedict

Poached Eggs, Roasted Red Pepper, Spinach,
Mushroom, Hollandaise \$12

Frittata

Bacon, Roasted Tomato, Asparagus, Sautéed Onions,
Gruyere, Cheddar, Eggs \$13

Lobster Biscuits & Gravy

Garlic Cheddar Biscuits, Spicy Pork Sausage
& Lobster Gravy \$19
Add Fried Eggs \$3

Chicken & Waffles

Tender Buttermilk Fried Chicken Thigh,
Buttermilk Waffles, Pure Maple Syrup \$15

Toasts

Crab Cake

Toasted White Bread, Lump Crab, Sriracha Aioli,
Grilled Asparagus, Hard-Boiled Egg, Scallions \$19

Cold Smoked Salmon Avocado

Rye Toast, Fried Egg, Capers, Dill, Cream Cheese,
Sweet Pickled Red Onion \$15

Bananas Foster

French Baguette, Vanilla Ice Cream,
Sautéed Bananas Foster, Peanut Butter Drizzle \$15

Sides

Breakfast Au Gratin Potatoes
Bacon, Cheddar, Sour Cream, Onions

Grilled Asparagus & Hollandaise

Four Slices Thick-Cut Peppered Bacon

Parmesan Truffle Aioli French Fries
\$5

Lighter Fare

Classic Salad

Mixed Greens, Dried Cherries, Candied Pecans,
Queso Fresco, Miso Honey Mustard Dressing \$7

Caesar Salad

Romaine, Asiago Cheese, Kalamata Olives, Croutons,
Pepperoncinis, Anchovies, Caesar Dressing \$9

Roasted Beet Salad

Avocado, Goat Cheese, Grapefruit, Candied Pecans,
Dill, Tarragon Honey Vinaigrette \$11

Pomegranate & Pear Salad

Baby Salad Greens, Pomegranate Seeds,
Bosc Pear, Raspberries, Pistachios,
Poppysseed Vinaigrette \$9

Additions

Grilled Chicken Breast \$6

Sautéed Shrimp \$9

Grilled Nordic Blue Salmon \$15

French Onion Soup

Melted Gruyere, Croutons
\$6

Lunch Fare

Rainbow Trout Piccata

Panko Pan Fried Trout, Grilled Asparagus,
Lemon Cream Sauce, Capers, Lemon \$17

10oz. Country Fried Ribeye

Fried Eggs, Chestnut Mushroom Cream,
Au Gratin Potatoes \$27

Brunch Burger

Peppered Bacon, American Cheese, Avocado,
Sweet Pickled Red Onion, Baby Salad Greens,
Topped with a Fried Egg, Parmesan Truffle Fries \$16

Classic Burger

Fresh Angus Beef Chuck Brisket Burger, Bibb Lettuce,
Tomato, Brioche Bun, Parmesan Truffle Fries \$12
Add

Avocado \$1 | Cheese \$1 | Mushrooms \$1 | Peppered Bacon \$2

Desserts

Bananas Foster Crème Brulee
Darrell's Cheesecake
\$7



*Specialty
Drinks*

Ginger Peach Mimosa
Fresno Pepper Spicy Bloody Mary

Irish Coffee,
Whipped Cream Nutmeg