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# Restaurant Week Brunch

\$22 Three Courses

## Appetizers (Choose One)

**Avocado Cucumber and Poblano Gazpacho** <sup>GF</sup>

**Banana Bread-** Hot Honey Orange Caramel Sauce

**Heirloom Tomato Caprese** <sup>GF</sup> Fresh Mozzarella, Basil Cream and Balsamic Glaze

**"Steak" & Deviled Eggs** <sup>GF</sup> – Chopped Steak, Chopped Pecans and Chipotle Cream

**Mixed Greens** <sup>GF</sup> - Mandarin Oranges, Cucumber, Radish, Balsamic and Parmesan

## Entrées (Choose One)

**Eggs Benedict-** Canadian Bacon over Croissant, Hollandaise, Home Fries, Fresh Fruit

**Greek Vegetable Omelet** <sup>GF</sup> - Spinach, Mushrooms, Roasted Peppers, Feta, Fresh Fruit and Home Fries

**Fried Chicken and Waffles-** Sausage Gravy, Maple Syrup, Broccoli

**Open Faced Taco Omelet** <sup>GF</sup> – Cheddar Jack Cheese, Chipotle Cream, Cilantro Cream, Corn, Guacamole

**Crab Cake Sandwich-** Kaiser Roll, Old Bay Remoulade, Side Slaw, Fries

**Stuffed Avocados** <sup>GF</sup> - Avocados Stuffed with Curried Chicken Salad and/or Seafood Salad

**Greek Shrimp Salad-** Chopped Romaine, Creamy Italian, Tomatoes, Cucumbers, Kalamata Olives and Feta Cheese

## Dessert (Choose One)

**Choice of Homemade Ice Creams** <sup>GF</sup> – Black Raspberry Chocolate Chip, Maple Walnut or Vanilla

**Lemoncello Cake-** Strawberry Sauce and Fresh Whipped Cream