

SPARKLING BRUNCH MENU

Greens

MIXED GREENS (GF) (VG)

House lettuce mix, apples, pears, red wine vinaigrette

CLASSIC CAESAR (GO)

Romaine lettuce, Parmigiano cheese, garlic croutons

ANTIPASTI (GO)

Greens, roasted bell peppers, olives, assorted meats, cheese

Lunch

STEAK AND EGGS* (GF)

8 oz strip steak, fried eggs, grilled tomato, skillet potato with mushrooms, creamy peppercorn

HOT FRIED CHICKEN

Waffles, syrup and country gravy

HUEVOS RANCHEROS*

Chicken tinga, refried beans, topped with fried eggs, manchego cheese, and salsa

MISO ROASTED COD

Pineapple chili dressing, garlic broccoli

"BUBBLES UP" BURGER

Cheese, bacon, fried egg, lettuce, tomato, onion, pickles

WILD MUSHROOM RAGOUT (GF)

Parmesan polenta, roasted tomato, whipped goat cheese

ISLANDER ALFREDO*

Fettuccine, pulled chicken, poached egg, Parmesan, roasted garlic, cracked pepper

PENNE ALLA VODKA

Onions, prosciutto, peas, light cream sauce

SIDES

Bacon | Gilled Ham | Breakfast Sausages | Home Fries | Mac and Cheese

† Signature Dish (GF) Gluten Free (GO) Gluten Option (V) Vegetarian (VG) Vegan

†† Health advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

††† \$11.000 request for a supplemental charge of \$7.00 per guest

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Lighter Fare

PASTRY BASKET

Crossant | Cheese Danish | Blueberry Muffin | Cruller

CEREAL WITH SKIM, 2% MILK OR CHOCOLATE MILK

Cinnamon Toast Crunch | Cheerios | Lucky Charms | Frost Loops | Frosted Flakes | Raisin Bran

HALO HALO PUDDING (GF)

Chia seed, Mango jelly, roasted banana, coconut milk, berries

OVERNIGHT OATS (GF)

Cinnamon, raising, brown sugar, toasted almonds

GRITS (GF)

Plain | Cheddar

Brunch

EGGS YOUR WAY* (GF)

Fried | Boiled | Poached

SCRAMBLE (GO)

Caramelized onions, roasted tomatoes, sourdough

SKILLET OMELET (CHOOSE UP TO FOUR) (GF)

Swiss | Cheddar | Mushrooms | Bell Peppers | Onions | Fresh Herbs | Tomatoes | Jalapeños | Bacon | Ham | Sausage

EGGS BENEDICT*

Dutch baby, hollandaise, lox, or shaved ham

PANCAKES (V)

Served with berry compote and syrup

Plain | Blueberry | Banana

OVERNIGHT FRENCH TOAST

Nutella, banana, caramel, whipped cream, strawberry

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††† Additional entries are available upon request for a supplemental charge of \$7.00 per guest