



RESTAURANT WEEK MENU

BREAKFAST

CHOICE OF MIMOSA OR FRESH ORANGE JUICE.

A CUP OF OUR HOMEMADE GRANOLA YOGURT PARFAIT.

CRAB CAKE BENEDICT

TWO HAND-CRAFTED CRAB CAKES TOPPED WITH TWO POACHED EGGS, SAUTÉED SPINACH, SLICED TOMATO & HOMEMADE HOLLANDAISE SAUCE SPRINKLED WITH SCALLIONS.

SERVED WITH CHOICE OF HASH BROWNS OR HOME FRIES.

\$30.00

LUNCH/DINNER

CHOICE OF A BEER, GLASS OF WINE, ICED TEA, COFFEE OR SODA.

CHOICE OF:

B.L.T.E. SANDWICH WITH BACON, TOMATO, EGG & JACK CHEESE ON MULTIGRAIN BREAD. SERVED WITH HOMEMADE POTATO CHIPS.

OR

THREE CHEESE TORTELLINI CHICKEN BREAST SUNDRIED TOMATO SALAD SERVED ON A BED OF SPINACH. TOSSED IN HOMEMADE BASIL VINAIGRETTE.

DESSERT:

BEER & BACON TOFFEE SUNDAE

HONEY CURED BACON, PECANS AND VANILLA BEAN ICE CREAM.

\$30.00

PRIX FIXÉ. ALL SPECIALS AVAILABLE SEPTEMBER 25TH - OCTOBER 2ND. 7AM-10PM.

*NO SUBSTITUTIONS.

ALL MENUS, SERVED ALL THE TIME.