



SUNDAY BRUNCH

Served 11:30am to 3:30pm

OMELETTE SELECTIONS

SKILLET PREPARED TWO EGG OMELETTE.

SERVED WITH POTATOES, FRESH FRUIT, & MULTIGRAIN TOAST.

JOHN DOE: CREATE YOUR OWN SPECIAL OMELETTE WITH ANY FOUR OF THE FOLLOWING INGREDIENTS: \$14

BACON | SAUSAGE | HAM | ONION | SCALLION | BELL PEPPER | MUSHROOM | SPINACH
POTATOES | TOMATO | AVOCADO | SALSA | SOUR CREAM | CHEDDAR CHEESE

DENVER: DICED HAM, BELL PEPPER, ONION, & CHEDDAR CHEESE \$14

POPEYE: SPINACH, MUSHROOMS, TOMATO, & JACK CHEESE \$14

SEA WATCH SPECIAL: MUSHROOMS, ONION, BELL PEPPER, SPINACH, CHEDDAR CHEESE, WITH SOUR CREAM \$14

THE CRAB: CRAB, AVOCADO, TOMATO, CHIVES, ASIAGO, PARMESAN CHEESE \$19

BRUNCH ENTREES

CHALLAH FRENCH TOAST \$12

THICK-CUT CHALLAH BREAD DIPPED IN HOUSE-MADE SPECIAL EGG MIX WITH FRESH BERRIES, & POWDERED SUGAR
SERVED WITH WARM MAPLE SYRUP & BUTTER

LOBSTER BENEDICT \$24

MAINE LOBSTER, TWO SOFT POACHED EGGS, HOUSE MADE TARRAGON HOLLANDAISE
SERVED WITH POTATOES & FRESH FRUIT

TRADITIONAL BENEDICT \$15

CANADIAN BACON, TWO SOFT POACHED EGGS, HOUSE-MADE HOLLANDAISE
SERVED WITH POTATOES & FRESH FRUIT

ALL-AMERICAN BREAKFAST \$12

TWO EGGS COOKED ANY STYLE WITH YOUR CHOICE OF APPLEWOOD BACON OR SAUSAGE
SERVED WITH POTATOES, FRESH FRUIT, & MULTIGRAIN TOAST

CLASSIC EGG, BACON, & CHEESE SANDWICH \$12

TWO FRIED EGGS TOPPED WITH APPLEWOOD BACON, & CHEDDAR CHEESE ON CIABATTA
SERVED WITH POTATOES & FRESH FRUIT

HUEVOS RANCHEROS \$16

TWO FRIED EGGS CORN TORTILLA, QUESO FRESCO, RANCHERO SAUCE, CHEDDAR CHEESE, REFRIED BEANS, & RED RICE

ADDITIONAL SIDES

APPLEWOOD BACON \$5 | SAUSAGE \$5 | CANADIAN BACON \$5 | COFFEE CAKE \$5
BUTTER CROISSANT \$4 | ENGLISH MUFFIN \$4 | BAGEL & CREAM CHEESE \$4

SPECIAL BRUNCH DRINK FAVORITES!

“FREDRICO” \$7 A FAMOUS HAWAIIAN FROZEN COCKTAIL MADE OF:

JACK DANIELS, BACARDI LIGHT RUM, PINEAPPLE JUICE, ORANGE JUICE, PASSION FRUIT JUICE, GUAVA JUICE

BLOODY MARY \$7 | MIMOSA \$7 | SPARKLING WINE \$7

FRESHLY SQUEEZED JUICE

ORANGE \$5 | TOMATO \$5 | GRAPEFRUIT \$5