

BRUNCH

Eggs Benedict - A classic with homemade English muffins, Canadian bacon, poached eggs and topped with a creamy Hollandaise sauce. With breakfast potatoes 12

Eggs Benedict with Smoked Salmon - Homemade English muffins, smoked salmon, and poached eggs topped with a creamy hollandaise. With breakfast potatoes 13

Eggs Benedict with Filet Mignon - Homemade English muffins, Filet Mignon, and poached eggs topped with a creamy hollandaise. With breakfast potatoes 16

Eggs Benedict with Grilled Tomato and Avocado - Homemade English muffins, avocado, grilled tomatoes, poached eggs and topped with a creamy Hollandaise sauce. With breakfast potatoes. 12

Steak and Eggs - Aged beef and poached eggs topped with a creamy hollandaise. With breakfast potatoes 20

Slow Roasted Prime Rib - Aged Mid-Western beef served au jus with "Smashed Potatoes" 26

Belgian Waffle - Vanilla marinated strawberries, sabayon sauce, and powdered sugar. With natural maple syrup and Applewood smoked bacon 13

Huevos Ranchero - Three corn tortillas lightly fried and topped with an over medium egg, Queso, ranchero sauce and garnished with a slice of avocado. With breakfast potatoes 10

Classic Omelette - Ham and Gruyère served with breakfast potatoes and fresh fruit. 12

Egg White Omelette - Fresh spinach, goat cheese and herbs with breakfast potatoes and fresh fruit 12

Derby City Quiche - A savory custard made of turkey, ham, Monterey Jack and cheddar cheese. With a small field greens salad and breakfast potatoes 12

Redlands or Caesar Salad with Soup 13

Southern Salad - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 16

Hyde Park - Grilled chicken breast topped with Monterey Jack on a toasted egg-washed bun with french fries 12

French Dip - Sliced Prime Rib, baguette and horseradish with french fries 18

Brunch Burger - Toasted homemade English Muffin with Canadian Bacon, thick-sliced bacon, Tillamook Cheddar topped with a sunny side up egg. With breakfast potatoes and small field greens salad 14

Croque Madame - Classic grilled Gruyère cheese and smoked ham sandwich topped with a sunny side up egg. With french fries and a small field greens salad 14

Grilled Scottish Salmon - Fresh cold water salmon with orzo & wild rice 19

DESSERTS

Key Lime Pie - Classic recipe in a graham cracker pecan nut crust 8

Carrot Cake - Served warm with cream cheese icing 7

COCKTAILS AND WINES

Chandon Sparkling Wine 8

Secco "Italian" Bubbles 7

Centennial Kir Royale 8

Honeysuckle Sparkle 9

Espresso Martini 12

Fleur-de-Lis Martini 12

Please make us aware of any food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Full menu available upon request.