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

**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

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<tr>
<th>Chandon Sparkling Wine</th>
<th>Honeysuckle Sparkle</th>
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<tr>
<th>Secco “Italian” Bubbles</th>
<th>Espresso Martini</th>
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<tr>
<th>Centennial Kir Royale</th>
<th>Fleur-de-Lis Martini</th>
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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.