

*Brunch Menu*  
**EASTER**  
MARCH 31, 2024

**OPTIONAL APPETIZERS**

**SHRIMP PAESANO**

(3) Lightly Breaded Shrimp with Garlic Lemon Butter

\$15.00++ Per Order

**GARLIC BREAD**

With Tomato Sauce

\$6.00++ Per Order (Serves 2 - 4 Guests)

\$2.00++ To Add Cheese Per Order

**AVOCADO TOAST**

Rosemary Focaccia, Fresh Avocado, Roasted Tomato, Crispy Prosciutto, Sesame Seeds

\$12.00++ Per Order (Serves 2 Guests)

*Vegan Without Prosciutto*

**SALAD**

**MEDITERRANEAN SALAD**

Romaine Lettuce with Almonds, Mandarin Oranges, Dried Cranberries, Feta Cheese, Honey Poppy Seed

**ENTRÉE CHOICE OF**

**SHRIMP PAESANO**

Served over Red Pepper Polenta

Topped with Lemon Butter Garlic Sauce and a Poached Egg

**TENDERLOIN TAILS**

Over Mashed Potatoes and Bourbon Peppercorn Sauce

**PARMESAN CRUSTED CHICKEN BREAST**

On a Bed of Spinach with Linguine, Lemon Butter Garlic Sauce, topped with Capers

**SMOKE SALMON BENEDICT**

Rosemary Focaccia, Prosciutto, Poached Egg, Hollandaise, Chives

**EGGPLANT PARMIGIANA (V)**

Spaghetti in Tomato Sauce, topped with Mozzarella Cheese

**CAPELLINI POMODORO CRUDO (V) (VG WITHOUT CHEESE)**

Capellini Pasta tossed in Oil Garlic and Red Pepper Flakes topped with Fresh Basil, Fresh Roma Tomatoes and Fresh Mozzarella

*Vegan without Mozzarella Cheese*

*Gluten Free Penne Pasta is Available Upon Request*

**DESSERT CHOICE OF**

**NY CHEESECAKE**

With Strawberries

**VEGAN BANANA CAKE**

**BEVERAGES INCLUDED**

Iced Tea, Assorted Fountain Drinks and Coffee

(V)=Vegetarian (VG)=Vegan