



E A S T E R B R U N C H

Featured Cocktails:

Tropical Sangria

House blend white sangria with flavors of strawberry, kiwi, pineapple and orange.
Served over ice 9

Bloody Maria

Our house made bloody mary mix, Don Julio tequila, jalapeño and olive garnish and a smoky and salty tajin rim. 13

Breakfast

All breakfast items are served with fresh fruit salad and bacon or sausage

Tournedos Maxwell

Four ounces of grilled filet mignon served on Brioche bread. Topped with poached eggs, lobster meat, asparagus and a sherry wine sauce. Finished with Bearnaise sauce. 22.95

Eggs Benedict

Toasted croissants topped with Canadian Bacon, poached eggs and asparagus spears. Finished with Bearnaise sauce and served with home fries. 15.95

Crab Cake Benedict

Crab cakes topped with poached eggs and asparagus spears. Finished with Bearnaise sauce and served with home fries. 17.95

Breakfast Skillet

Two eggs served any style over our house made corned beef hash topped with sliced breakfast sausage and bacon. Finished with a cheddar cheese sauce. 14.95

Texas Style French Toast

Served with maple syrup. 12.95

Belgian Style Waffle

Topped with fresh strawberries, dusted with powdered sugar. Served with Maple Syrup. 13.95

Southwestern Omelet

Three egg omelet with onions, peppers, ham and pepper jack cheese 12.95

Entrees

All entrees are served with either soup du jour or house salad

Chicken & Eggplant Parmigiana

Thin & tender chicken & eggplant, breaded and baked in our house made tomato sauce.
Served over linguine and topped with mozzarella cheese. 21.95

Chicken Francese

Boneless chicken breast dipped in egg batter and pan fried. Served in a lemon, caper, butter and white wine sauce. 22.95

Baked Stuffed Shrimp

Fresh jumbo shrimp stuffed with our seafood stuffing. Served with a side of with drawn butter. 28.95

Roasted Leg of Lamb

Roasted New Zealand leg of lamb sliced and served with rosemary au jus and mint jelly. 28.95

Baked Virginia Ham

Served with homemade pineapple sauce. 27.95

Baked Boston Scrod

Fresh scrod topped with Ritz crackers & lemon butter. 26.95

Pan Seared Walnut Topped Salmon

Wild salmon, pan seared and topped with roasted walnuts tossed lightly in maple syrup. 29.95

New York Strip Steak

14oz Steak lovers cut. Grilled to your liking. 43.95

Short Rib

Braised beef short rib with mushrooms, onions and carrots in a demi glaze.
Served with mashed potatoes and onion rings. 28.95

*Please notify your server of any food allergies. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.
Prices do not include 7% Massachusetts meals tax.