

BRUNCH

SERVED SATURDAY 11-4 • SUNDAY 10-4

STARTERS

Spinach & Artichoke Dip

Chopped artichoke hearts, baby spinach, parmesan cheese & fresh herbs • \$11

Bruschetta

Toasted Italian crostini, plum tomatoes, basil, garlic, extra-virgin olive oil • \$8

Calamari

With cilantro citrus dipping sauce • \$14

Edamame (SPICY + \$1)

Steamed soybeans, sea salt • \$6

Bacon Wrapped Shrimp

Applewood bacon, sweet barbecue sauce • \$16

Mediterranean Steak Flatbread

Sliced seasoned steak, red onions, tomatoes, basil, hummus, feta cheese • \$14

Spinach Artichoke & Chicken Flatbread

Spinach & artichoke spread, grilled chicken, diced tomatoes and parmesan cheese • \$11

Baked Brie en Croute

Imported Brie cheese, French pastry, served with fresh fruit • \$12

**Beef Carpaccio

Thinly sliced tenderloin seared rare with capers, extra virgin olive oil and shaved parmesan • \$16

Mussels

Fresh Mussels steamed in white wine & garlic finished with fresh herbs and a touch of cream • \$12

MIMOSAS +
BLOOD MARYS

HALF PRICE
COMPLIMENTARY
BLOOD MARY BAR

Signature Omelets • \$13

SERVED WITH BREAKFAST POTATOES & WHEAT BERRY TOAST

VEGETABLE

MUSHROOMS
TOMATOES
ONIONS
PEPPERS
SPINACH
FETA

THREE MEATS

HAM
SAUSAGE
BACON
CHEDDAR

TRADITIONAL

HAM
MUSHROOMS
PEPPERS
ONIONS
CHEDDAR

ADVENTURER

CHORIZO
PEPPERS
CILANTRO
TOPPED W/JALAPEÑO
PEPPER JACK QUESO
PICO DE GALLO + SCALLIONS

EGG WHITES SUBSTITUTE \$1 • ADDITIONAL ITEMS .75¢

SALADS

Traditional Wedge • Iceberg lettuce, creamy blue cheese, tomatoes, applewood bacon • \$10

Caesar • Romaine hearts, creamy Caesar dressing, house-made croutons, imported parmesan cheese • \$9 | WITH ENTRÉE \$5

****Sashimi Tuna** • Seared tuna sashimi, mixed greens, cashews, mandarin bits, crispy wontons, wasabi vinaigrette • \$17

Cranberry & Goat Cheese • Candied walnuts, goat cheese, cranberries, spinach, white balsamic vinaigrette • \$11

Maytag Blue • Mixed greens, grilled chicken, avocado, blue cheese, tomato, carrots, bacon, tortilla chips, sweet paprika dressing • \$12

Sunburst • Fresh field greens, fresh strawberries, diced green apples, plum red grapes, pineapple, kiwi, banana bread croutons, chopped toasted almonds, and blueberry balsamic vinaigrette • \$10

BRUNCH ENTRÉES

Eggs Benedict • English muffin topped with grilled ham, poached eggs, bearnaise sauce, breakfast potatoes • \$11

Smoked Salmon Benedict • English muffin topped with smoked salmon, red onion, capers, poached eggs, bearnaise sauce, breakfast potatoes • \$13

Filet Benedict • English muffin topped with tender filet, poached eggs, bearnaise sauce, breakfast potatoes • \$16

Mediterranean Skillet • Sun-dried tomatoes, spinach, capers, feta, onion, and two eggs served over crispy potatoes, with wheat berry toast • \$10

Steak Skillet • Seasoned steak sauteed over crispy potatoes, onions, peppers, and two eggs of your choice, with wheat berry toast • \$14

Banana Foster French Toast • Thick slices of french toast topped with sliced caramelized bananas and whipped cream • \$10

Gladiator Breakfast • Four eggs of your choice, two sausage, two bacon, grilled ham, breakfast potatoes and toast • \$14

BLT & E Sandwich • Applewood bacon, egg, ham, cheddar, lettuce, tomato and wheat berry toast. Served with breakfast potatoes or french fries • \$11

Corned Beef Hash • Two eggs, roasted onions, peppers, breakfast potatoes • \$12

Turkey Brie Sandwich • Sliced roasted turkey, applewood bacon, sliced apples, brie cheese and honey mustard. Served with fries • \$11

Classic Burger • Served with lettuce, tomato, onion and your choice of cheese. Served with fries • \$13

Applewood Chicken Sandwich • Grilled chicken, applewood smoked bacon, provolone, barbecue sauce. Served with fries • \$10

Turkey Avocado Burger • Ground turkey seasoned with fresh herbs, sliced avocado, applewood bacon, chipotle ranch and pepperjack cheese. Served with fries • \$12

** FLORIDA STATE FOOD CODE REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.