

NEW YEAR'S DAY BRUNCH MENU 2019

CROWN EGG BREAKFAST-14

SCRAMBLED EGGS, CHEDDAR CHEESE, ROASTED TOMATOES, BACON, HERB AIOLI, HOME FRIES, MULTIGRAIN TOAST/ EGG WHITES ADD- 2

CHORIZO HASH-15

PORTUGUESE CHORIZO, ONIONS, GOLDEN POTATOES, POACHED EGGS, CHIPOLTE HOLLANDAISE SAUCE

LOBSTER BENEDICT- 25

3 OZ. STEAMED LOBSTER ON AN ENGLISH MUFFIN, HOLLANDAISE SAUCE

MUSHROOM OMELET- 12

MUSHROOMS, CHEDDAR CHEESE, HOME FRIES, MULTIGRAIN TOAST EGG WHITES ADD- 2

CROQUE MADAME-14

BAKED HAM, CHEDDAR CHEESE SANDWICH, TOPPED WITH A SUNNY SIDE UP EGG, SERVED WITH A MIXED FIELD GREEN SALAD, TOSSED IN A CHAMPAGNE VINAIGRETTE

GRILLED PRIME RIB BURGER- 16

LETTUCE, TOMATO, RED ONION, PICKLES
ADD BACON/ 2ADD CHEESE: AMERICAN, CHEDDAR, BLUE CHEESE 2

THE IMPOSSIBLE VEGAN BURGER-14

LETTUCE, RED ONION, TOMATO, PICKLES
ADD CHEESE: AMERICAN, CHEDDAR, BLUE CHEESE

SIDES-4

BACON/HOMEFRIES/HASH/MULTIGRAIN TOAST