



A Coastal American Grill

LUNCH SPECIALS

Sunday, December 23rd, 2018

↓ Brunch

CRÈME BRULEE HAWAIIAN FRENCH TOAST Cinnamon sugar dusted w/ whipped cream

Served with Applewood bacon & cheesy hash browns 11

EGGS BENEDICT Poached egg with choice of ham, scrapple, sausage or bacon top w/ hollandaise sauce

Served on English muffin with side of cheesy hash browns 13

VEGGIE OMELETTE Onions, roasted red pepper and spinach w/ cheddar & monterey jack cheese

Served with cheesy hash browns 11

BREAKFAST SANDWICH fried egg, American cheese, tomato and choice of meat w/one side 9

↓ BRUNCH COCKTAILS

Bloody Marys Glass 6/Bottomless 12* **Mimosas** Glass 6/Bottomless 12*

Jingle Juice Glass 6/Bottomless 12*

*Must purchase an entrée to receive a Bottomless Bloody Mary or Bottomless Mimosa

Soups, Salads & Starters

Pumpkin Crab Bisque 7 White Chicken Chili 7

HOMEMADE BAKED SEAFOOD DIP Fresh "jumbo lump" crab, scallops & shrimp topped w/ cheddar &

jack cheeses, ciabatta 14

BLACKENED CHICKEN QUESADILLA Served w/ jack cheese, caramelized onions & cilantro w/ fresh salsa 9

Fresh Made Sandwiches WITH CHOICE OF ONE SIDE

GRILLED SCOTTISH SALMON BLT on toasted wheat w/ L, T, bacon, lemon basil mayo 15

PRIME RIB TACOS topped w/ Spanish slaw, queso fresco, & chipotle mayo 12

TURKEY CLUB SANDWICH roasted turkey with bacon, lettuce, tomato, cheese & honey mustard on Ciabatta 11

B.E.L.T classic BLT topped with an egg served on wheat bread 11

PRIMERIB CHEESETEAK w/ pepperjack cheese, sautéed onions & mushrooms w/ one side 12

Today's Lunch Entrees

YUMMY LUNCH COMBO (choose two) ½ turkey club, any small salad, baked potato, soup or chili 12

GRILLED CHICKEN OVER RIGATONI PASTA tossed in asparagus cream sauce 12

LOBSTER & SHRIMP ROLL New England style, split top bun 21

↓ FEATURED BEVERAGES

Additional Side

MIXED VEGETABLES

GREEN BEANS

*Loaded baked potato (\$3 up charge)

Desserts

BROWNIE W/ CHEESECAKE SWIRL

A LA MODE WITH HOT FUDGE SAUCE 8

APPLE COBBLER A LA MODE 8

**BEER ON DRAFT*

Miller Lite \$3.00

Yuengling \$3.00

Leinenkugel Snowdrift Vanilla Porter \$5.25

Guinness Draft \$6.00

Dogfish 60 Min IPA \$5.75

Revelation Razz Sour \$5.50

Blue Moon \$5.00

Goose Island IPA \$5.75

16 Mile Oyster Stout \$5.50

Oskar Blues Mama's Lil Pils Can \$4

Oskar Blues Dale's Pale Ale Can \$4

Oskar Blues Hot Box Porter Can \$4

Budweiser Copper Lager Bottle \$4.25