

SUNDAY BRUNCH SPECIALS

SPECIALTY DRINKS

Homemade Bloody Mary \$6

With Absolut Vodka and the
"Grill's Bloody Mary Mix"

Strawberry Peach Belini \$7

Fresh Strawberries, Peach Nectar and Champagne

Mimosa \$7

Fresh Orange Juice and Champagne

BRUNCH ENTREES

Warm Challah Bread French Toast \$12

With Fresh Berry Compote and Pure Maple Syrup

Blueberry Buttermilk Pancakes \$11

With Blueberry Compote, Lemon Whipped Cream and Pure Maple Syrup

The Grill's Eggs Benedict \$12

With Poached Eggs, Canadian Bacon and Hollandaise Sauce on a
English Muffin served with Home Fries

Broiled Maryland Jumbo Lump Crab Cakes \$14

With Poached Eggs on an English Muffin with Tomato Concasse,
Cheddar Cheese, Citrus Aioli and Fresh Fruit

Gulf Shrimp and Maine Lobster Omelette \$14

With Monterey Jack Cheese, Hollandaise Sauce and Home Fries

Cajun Sirloin Omelette \$14

With White Cheddar Cheese, Red and Yellow Peppers, Home Fries and
Roasted Red Pepper - Tomato Salsa

Smoked Miller Farms Chicken Omelette \$13

With Roasted Red and Yellow Peppers, Quattro Formaggio
and Home Fries

Quiche Lorraine \$11

Baked in a Puff Pastry with Italian Fennel Sausage, Applewood
Smoked Bacon and Swiss Cheese and served with Fresh Fruit

Warm Spinach Smoked Chicken Salad \$13

With a Goat Cheese Fritter, Hickory Smoked Chicken, Sweet Red
Onion, Sugar Pecans, Honey Pears in a Bacon Balsamic Vinaigrette

Honey Pecan Chicken Salad \$12

With Fresh Fruit and a Warm Muffin

Hickory Smoked Turkey Breast Sandwich \$12

With Jarlsberg Swiss, Prosciutto, Roasted Peppers, Basil and Olive
Relish on Toasted Sourdough Bread served with Roasted Yellow
Pepper-Basil Aioli

Maple Glazed BBQ Pork Loin Sandwich \$11

Served on an Onion Roll with Buttermilk Fried Onion Rings

SERVED BETWEEN 11 AM - 3 PM