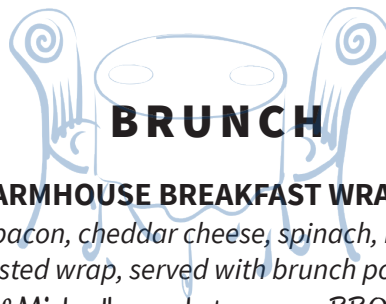




FARMHOUSE BREAKFAST WRAP 19

Scrambled eggs, applewood bacon, cheddar cheese, spinach, blistered cherry tomatoes in a soft toasted wrap, served with brunch potatoes.

Side of mayo, Chef Michael's own hot sauce or BBQ mayo (take your pick)

BRUNCH BENEDICT 25

Stacked grilled Canadian bacon & smoked applewood bacon, two poached eggs on a toasted English muffin with Chef Michael's creamy Hollandaise.

Brunch potatoes or fresh fruit

CRAB CAKE BENEDICT 37

Our famous crabby crab cakes pan seared two poached eggs topped with Chef Michael's creamy hollandaise & asparagus.

Fresh Fruit or Brunch potatoes

LOBSTER BENEDICT 36

Two poached eggs, Chef Michael's creamy Hollandaise crowned with buttery lobster & asparagus on buttery brioche toast.

Brunch potatoes or fresh fruit

WILD GULF SHRIMP BENEDICT 29

Grilled Wild pink shrimp on a toasted muffin, poached eggs, Chef's creamy hollandaise & asparagus.

Fruit or Brunch Potatoes

SHRIMP & CRAB OMELETTE 32

Wild Gulf pink shrimp, succulent crab, spinach, mushrooms & goat cheese in a fluffy omelette.

Brunch potatoes, choice of toast or a biscuit.

AMIGOS BREAKFAST BOWL 26

Brunch potatoes topped with scrambled eggs, cheddar cheese, Frankie's Pico de Gallo, guacamole and applewood bacon.

House made tortilla chips

STEAK & GORGONZOLA OMELETTE 29

Filet Mignon, Gorgonzola, mushrooms & onions in a fluffy omelette.

Brunch potatoes

SUMMER BRIOCHE FRENCH TOAST 24

Thick buttery bread dipped in a cinnamon batter topped with strawberries, blueberries & banana with house whipped cream.

Maple syrup & toasted pecans.

MICHAEL'S BLT 20

Chef's applewood bacon, sliced tomato, artisan lettuce, Gruyere Swiss & house thousand island dressing, served on a warm Brioche bun.

Fries or fresh fruit

Cappuccino & espresso
Mimosa