

Mom Can’t Make This

Norma’s Super Blueberry Pancakes 27
With Devonshire Cream

Waz-Za? 34
Waffle – Fruit Inside Fruit Outside, Crackly Brûlée Top

Country Style Buttermilk Pancake 26
With Juicy Georgia Peaches and Walnuts

Light and Lemony Griddle Cakes 29
With Devonshire Cream

Norma’s Doughnuts 18
With Lemon Custard and Blueberry Jam

Irresistible Flap Jacks 30
With Whipped Banana Brown Sugar Butter
and Candied Nuts

Crispy Belgian Waffle 26
With Fresh Berries and Devonshire Cream

Chocolate Decadence French Toast 31
Covered in Strawberries, Pistachios
and Valrhona Chocolate Sauce

Very Berry Brioche French Toast 32

Crunchy French Toast 31

Potato Pancake 27
James Beard Award Winning Recipe
with Homemade Cranberry Apple Sauce
and Sweet Carrot Payasam

Nutella Packed Jacks 31
Topped with Pineapple Chunks and Raspberries

Vegan Banana Pancakes 27  
With Pineapple and Agave Syrup

Somethin’ Fruity

McCann’s Irish Oatmeal Brûlée 18
With Sautéed Green Apples and Red Pears

Big Bowl of No Hassle Grapefruit 16

Wagner’s Ring of Fresh Chunky Fruit 29

Crunchy Pecan and Macadamia Granola 32
With Dried Fruit and Fresh Berries

Chilled Non-Fat Yogurt
Over-Flowing with Fresh Fruit 18
In a Melon Bowl

Brunch of Champions

Bloody Mary 24

Margarita 24

Mojito 24

Martinis 24

Mimosa 19

Bellini 19

Patz & Hall Dutton Ranch Chardonnay 74/19gl
Russian River Valley-CA 2017

Cakebread Cellars Sauvignon Blanc 75/20gl
Napa Valley-CA 2018

Crossroads Sauvignon Blanc 75/20gl
Napa Valley-CA 2019

Verdejo Blanco Nieval 70/18gl
Rueda - Spain 2019

Pierre Riffault 7 Homme’s Sancerre White 65/18gl
Sancerre, Central Vineyards, Loire Valley-France 2018

Chateau Mourgues Du Gres Fleur d’Eglantine Rosé 78/20gl
Costieres de Nîmes, France 2020

Flowers Pinot Noir 100/27gl
Sonoma Coast-CA 2018

Heitz Cellars Cabernet Sauvignon 125/30gl
Napa Valley-CA 2016

Nicolas Feuillatte
Brut Rosé 100/26gl
Chouilly-France NV

Dom Perignon 340/50gl
Champagne-France 2010

Veuve Clicquot
Yellow Label 125/30gl
Reims-France NV

Eggs Cellent

Egg White Frittata of Shrimp 36
With Oven-roasted Roma Tomato and Spinach

Light and Healthy Egg White Primavera Omelet 29

Scrambled Eggs and Bacon Breakfast Quesadilla 29
With Monterey Jack Cheese, Guacamole and Salsa

Seared Maine Lobster and Asparagus Omelet 42

The Zillion Dollar Lobster Frittata
Regular 1 oz White Sturgeon Reserve 150
Super Size 10 oz White Sturgeon Reserve 1000

Chicken and Wild Mushroom Omelet 32
With Fire Roasted Peppers

Organic Farm Fresh Eggs 33
With Homestyle Sausage or Applewood Smoked Bacon

Normalita’s Huevos Rancheros 32

Create an Omelet 32
With Any Three Selections of Meat, Veggies, or Cheese

Turkey and Sweet Potato Hash 29
With Poached Eggs and Hollandaise Sauce

Benny Sent Me...

Norma’s Eggs Benedict 32
Buttermilk Pancake layered with Canadian Bacon
and Grilled Asparagus

Artychoked Benedict 34
With Truffle Porcini Sauce

Traditional Eggs Benedict 28

Upstream Eggs Benedict 34
With Smoked Salmon and Fingerling Potatoes

Eggs Florentine 32
With Sautéed Spinach, Fingerling Potato Home Fries
and Applewood Smoked Bacon

Short Ribs Benedict 34
With Sweet Potato Cake, Glazed Short Ribs,
Poached Egg and Spicy Hollandaise

The One That Didn’t Get Away

Lox & Lox of Bagel 38
Piled High and Topped with Caviar

Nova Smoked Salmon Ring 35
With Scrambled Eggs

Flat as a Pancake Crabcake 39
Spiced with Habañero Pepper Served with Dill Yogurt Mustard Sauce

Vegan “Crab” Cakes 33 
With Lions Mane Mushroom, Edamame Corn Succotash and Green Goddess

Rabbit Food

Rock Lobster and Mango Salad 41
With Citrus Vinaigrette

Nice Salad 34
Chopped Iceberg with Tuna, Green Beans, Hard Boiled Eggs,
Olives, in a Dijon Basil Vinaigrette

Ensalada Mexicana – Oy Vey!
With Chicken 31
With Shrimp 35

Crispy Caesar Salad
With Chicken 30
With Shrimp 34

Charlie’s Chopped Cobb Salad 37
Fresh Ahi Tuna, Bacon, Onions and Wasabi Chive Dressing

Crab Louie 36
Jumbo Lump Crabmeat, Wedge Tomatoes, Cucumber with Marie Louise Dressing

Afternoon Delight

Cheeseburger 27

Grilled New York Steak & Eggs 42
Potatoes, Red Wine Sauce

Fajita Steak a là Gringo 38
With Onions, Guacamole and Black Beans

Tuna Burger 31
With Green Papaya and Mango Salad, Wasabi Aioli and Yucca Fries


Real Tuna Tuna Salad Sandwich 29
On Multigrain Bread

Chunks of Lobster Swimming in Cheesy Macaroni 37

Claw’s & Chip’s Gone Fishing 38
Lobster and Mahi Mahi on Board, Like Fish ‘n Chips

Pancho’s Crispy Fish Tacos 30
With Chipotle Salsa and Pickled Onions

Spicy Shrimp Quesadilla 33
With Mango Salsa

Chipotle Portobello Vegan Tacos 29 
With Shredded Cabbage, Lime Aioli, Red Salsa and Pickled Red Onion

Etc, Etc

Smoothie: Made Fresh, Made Special, Made Every Day 12

Orange Juice (squeezed today) 11

Homemade Lemonade 11

Fresh Brewed Coffee or Tea by the Pot 9 per person

French Press Coffee 12 per person

Espresso 7 single 11 double

Latte 9

Cappuccino 9

Cold Brewed Iced Coffee 8

 Vegan  Gluten-Free