

Mom Can’t Make This

Norma’s Super Blueberry Pancakes 25  
With Devonshire Cream

Waz-Za? 29  
Waffle – Fruit Inside Fruit Outside, Crackly Brûlée Top

Country Style Buttermilk Pancake 25  
With Juicy Georgia Peaches and Walnuts

Light and Lemony Griddle Cakes 29  
With Devonshire Cream

Norma’s Doughnuts 15  
With Lemon Custard and Blueberry Jam

Irresistible Flap Jacks 28  
With Whipped Banana Brown Sugar Butter  
and Candied Nuts

Crispy Belgian Waffle 25  
With Fresh Berries and Devonshire Cream

Chocolate Decadence French Toast 29  
Covered in Strawberries, Pistachios  
and Valhrona Chocolate Sauce

Very Berry Brioche French Toast 29

Crunchy French Toast 29

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

Nutella Packed Jacks 29  
Topped with Pineapple Chunks and Raspberries

Somethin’ Fruity

McCann’s Irish Oatmeal Brûlée 15  
With Sautéed Green Apples and Red Pears

Big Bowl of No Hassle Grapefruit 14

Wagner’s Ring of Fresh Chunky Fruit 26

Crunchy Pecan and Macadamia Granola 19  
With Dried Fruit and Fresh Berries

Chilled Non-Fat Yogurt  
Over-Flowing with Fresh Fruit 16  
In a Melon Bowl

Brunch of Champions

- Bloody Mary 16
- Margarita 16
- Mojito 16
- Martinis 18
- Mimosa 16
- Bellini 16

- 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 d’Esclans “Whispering Angel” Rosé 78/20gl  
Cote de Provence-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 34  
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 38

The Zillion Dollar Lobster Frittata  
Regular 1 oz Sevruga Caviar 100  
Super Size 10 oz Sevruga Caviar 1000

Chicken and Wild Mushroom Omelet 29  
With Fire Roasted Peppers

Farm Fresh Eggs 21  
With Homestyle Sausage or Applewood Smoked Bacon

Normalita’s Huevos Rancheros 29

Create an Omelet 29  
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 29  
Buttermilk Pancake layered with Canadian Bacon  
and Grilled Asparagus

Artychoked Benedict 31  
With Truffle Porcini Sauce

Traditional Eggs Benedict 26

Upstream Eggs Benedict 32  
With Smoked Salmon and Fingerling Potatoes

Eggs Florentine 29  
With Sautéed Spinach, Fingerling Potato Home Fries  
and Applewood Smoked Bacon

Short Ribs Benedict 30  
With Sweet Potato Cake, Glazed Short Ribs,  
Poached Egg and Spicy Hollandaise

The One That Didn’t Get Away

Lox & Lox of Bagel 32  
Piled High and Topped with Caviar

Nova Smoked Salmon Ring 29  
With Scrambled Eggs

Flat as a Pancake Crabcake 33  
Spiced with Habañero Pepper Served with Dill Yogurt Mustard Sauce

Rabbit Food

Rock Lobster and Mango Salad 38  
With Citrus Vinaigrette

Nice Salad 31  
Chopped Iceberg with Tuna, Green Beans, Hard Boiled Eggs,  
Olives, in a Dijon Basil Vinaigrette

Ensalada Mexicana – Oy Vey!  
With Chicken 29  
With Shrimp 33

Crispy Caesar Salad  
With Chicken 28  
With Shrimp 32

Charlie’s Chopped Cobb Salad 34  
Fresh Ahi Tuna, Bacon, Onions and Wasabi Chive Dressing

Crab Louie 30  
Jumbo Lump Crabmeat, Wedge Tomatoes, Cucumber with Marie Louise Dressing

Afternoon Delight

Cheeseburger 25

Fajita Steak a là Gringo 36  
With Onions, Guacamole and Black Beans

Grilled Scottish Salmon 36  
With Asparagus, Grilled Lemon-Sun Dried Tomato Bénaise and Corn Raviolis

Tuna Burger 28  
With Green Papaya and Mango Salad, Wasabi Aioli and Yucca Fries

Real Tuna Tuna Salad Sandwich 27  
On Multigrain Bread

Chunks of Lobster Swimming in Cheesy Macaroni 35

Claw’s & Chip’s Gone Fishing 36  
Lobster and Mahi Mahi on Board, Like Fish ‘n Chips

Pancho’s Crispy Fish Tacos 29  
With Chipotle Salsa and Pickled Onions

Spicy Shrimp Quesadilla 33  
With Mango Salsa

Etc, Etc

- Smoothie: Made Fresh, Made Special, Made Every Day 8
- Orange Juice (squeezed today) 9
- Homemade Lemonade 7
- Fresh Brewed Coffee or Tea by the Pot 6 per person
- French Press Coffee 8 per person
- Espresso 5
- Latte 7
- Cappuccino 7
- Cold Brewed Iced Coffee 6