

Mom Can’t Make This

Norma’s Super Blueberry Pancakes 25
With Devonshire Cream

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

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

Drinks

- Bloody Mary 16

Margarita 16

Mojito 16

Martini 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

Light and Healthy Egg White Primavera Omelet 29

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

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

Benny Sent Me...

Traditional Eggs Benedict 26
Artychoked Benedict 31
With Truffle Porcini Sauce, Bell Peppers

Upstream Eggs Benedict 32
With Smoked Salmon and Pee Wee Potatoes
over Buttermilk Pancakes

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

Flat as a Pancake Crabcake 33
Spiced with Habañero Pepper, Mixed Green Salad
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 and Potatoes 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

Grilled New York Steak & Eggs 39
Potatoes, Red Wine Sauce

Fajita Steak a là Gringo 36
Flour Tortillas, with Onions, Guacamole, Black Beans and Pico de Gallo

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
Mahi Mahi with Chipotle Salsa and Pickled Onions

Spicy Shrimp Quesadilla 33
With Avocado and 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

Please inquire with the server about vegetarian, gluten free and vegan options