Mom Can't Make This

Norma's Super Blueberry Pancakes 22 With Devonshire Cream

Irresistible Banana Flap Jacks 27 With Whipped Banana Brown Sugar Butter, Candied Nuts

Crispy Belgian Waffle 22 With Fresh Berries and Devonshire Cream

Chocolate Decadence French Toast 28 Covered in Strawberries, Pistachios and Valhrona Chocolate Sauce

Very Berry Brioche French Toast 28

Crunchy French Toast 27

Potato Pancake 25 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 20

Crunchy Pecan and Macadamia Granola 15 With Dried Fruit and Fresh Berries

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

Eggs Cellent

Light and Healthy Egg White Primavera Omelet 28

Scrambled Eggs and Bacon Breakfast Quesadilla 28 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 28 With Fire Roasted Peppers

Farm Fresh Eggs 19 With Homestyle Sausage or Applewood Smoked Bacon

Normalita's Huevos Rancheros 28

Create an Omelet 27 With Any Three Selections of Meat, Veggies, or Cheese

Benny Sent Me...

Traditional Eggs Benedict 24 Artychoked Benedict 29 With Truffle Porcini Sauce, Bell Peppers

Upstream Eggs Benedict 29 With Smoked Salmon and Pee Wee Potatoes over Buttermilk Pancakes

Eggs Florentine 28 With Sautéed Spinach, Fingerling Potato Home Fries and Applewood Smoked Bacon

Short Ribs Benedict 28 With Sweet Potato Cake, Glazed Short Ribs, Poached Egg and Spicy Hollandaise

The One That Didn't Get Away

Lox & Lox of Bagel 29 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

Drinks

Bloody Mary 16 Margarita 16

Patz & Hall "Dutton Ranch" Chardonnay" 74/19gl Chardonnay 74/19gl

Cakebread Cellars Sauvignon Blanc 75/20gl

Mojito 16 Napa Valley-CA 2018

Martini 18

Chateau d'Esclans "Whispering Angel" Rosé 78/20gl

Cote de Provence-France 2018 Mimosa 16

Bellini 16 Flowers Pinot Noir 100/27gl Sonoma Coast-CA 2012

Heitz Cellars Cabernet Sauvignon 90/23gl

Napa Valley-CA 2011

Nicolas Feuillatte Brut Rosé 26gl

Chouilly-France NV

Dom Perignon 340 Champagne-France 2008

Veuve Clicquot "Yellow Label" 125/30gl

Reims-France NV

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

Rabbit Food

Rock Lobster and Mango Salad 35 With Citrus Vinaigrette

Nice Salad 28

Chopped Iceberg with Tuna, Green Beans, Hard Boiled Eggs, Olives and Potatoes in a Dijon Basil Vinaigrette

Ensalada Mexicana – Oy Vey! With Chicken 28

With Shrimp 32

Crispy Caesar Salad

With Chicken 28

With Shrimp 32

Charlie's Chopped Cobb Salad 32 Fresh Ahi Tuna, Bacon, Onions and Wasabi Chive Dressing

Crab Louie 27

Jumbo Lump Crabmeat, Wedge Tomatoes, Cucumber with Marie Louise Dressing

Afternoon Delight

Cheeseburger 22

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

Fajita Steak a là Gringo 33

Flour Tortillas, with Onions, Guacamole, Black Beans and Pico de Gallo

Grilled Scottish Salmon 33

With Asparagus, Grilled Lemon-Sun Dried Tomato Bérnaise and Corn Raviolis

Tuna Burger 27

With Green Papaya and Mango Salad, Wasabi Aioli and Yucca Fries

Real Tuna Tuna Salad Sandwich 27

Chunks of Lobster Swimming in Cheesy Macaroni 35

Claw's & Chip's Gone Fishing 33

Lobster and Mahi Mahi on Board, Like Fish 'n Chips

Pancho's Crispy Fish Tacos 28

Spicy Shrimp Quesadilla 33

With Avacado 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

