

Sunday Brunch Specials

Bon Appétit Omelet Filled with Your Choice of Ham, Cheese, Mushrooms, Peppers, Onions and Sausage. Served with Potatoes & Toast...also available with Egg Beaters	9.95
Eggs Benedict on Grilled English Muffin with Ham & Sauce Hollandaise	10.95
Belgian Waffle Dusted in Cinnamon Sugar with Whipped Cream & Strawberries	10.95
Sourdough French Toast with Raisin Bananas Foster Topping	11.95
Penne Pasta with Roasted Garlic, Tomatoes & Pesto Cream Topped with Grilled Chicken	11.95
Eggs Creole - Twin Poached Eggs on Cheese Grits with Smoked Sausage & Creole Sauce	12.95
Prime Rib Hash with Poached Eggs, Hollandaise and Black Truffle	13.95
Roasted Portobello Mushroom with Stir-Fried Vegetables, Poached Egg & Pesto	13.95
Salmon Filet Grilled and Served with Remoulade Sauce	14.95
Filet Mignon 4 oz. with Classic Sauce Béarnaise	16.95
Half Rack of New Zealand Lamb with Pecan-Herb Crust and Natural Jus	16.95
Maine Lobster Linguini Tossed with Fresh Asparagus and a Sherry & Lobster Sauce	19.95

Three Course Brunch Specials

Choice of One:

Soup du Jour/Special Appetizer/House Salad

Osso Bucco of Pork Garni

Roasted Half Rack of Lamb in a Pecan Crust

Pan-Seared Salmon with Sauce Remoulade

Gulf Shrimp with Artichokes & Mushrooms

Chicken Breast Medallions with Sweet Pecan Butter

Petit Filet Mignon

All Entrees are Served with Vegetable,
Potato or Rice Pilaf

Small Caesar or Spinach with Tomato, Red Onion
& Blue Cheese Crumble ~ 4.95 surcharge

Choice of One:

Cheesecake with Strawberry Sauce

Chocolate Mousse

Ice Cream Sundae

Viennese Raspberry Pudding

\$18.95

Daily Comfort Food Specials

Monday Half-Chicken on Craisin-Pecan
Stuffing with Red Eye Gravy

Tuesday Boneless Beef Short Ribs Braised in
Natural Sauce with Mashed Potatoes
& Onion Straws

Wednesday Duckling Confit on a Bed of French
Lentils and Rice

Thursday Pork Pot Roast in Port Wine with
Roasted Vegetables

Friday Crêpe Bon Appétit - Filled with Shrimp
& Scallops in a Light Cream Sauce

Saturday Beef Stroganoff Served with Spaetzle

Sunday Lamb Shank Braised in Merlot with
Mashed Potatoes and Vegetables

All Comfort Food Specials \$11.95

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

IN ACCORDANCE WITH THE GUIDELINES OF THE EPA, WE DO NOT ISSUE PLASTIC STRAWS OUTSIDE TO PROTECT OUR FISH & WILDLIFE

Tapas, Lite Bites, Salads & Sandwiches

Soup of the Day "Chefs Creation for Today"	3.95	Caesar Salad with Grilled Chicken Breast or Salmon add 4.95	8.95
Traditional French Onion Soup Gratinée	6.95	Grilled Chicken Breast Sandwich with Roasted Red Peppers & Creamy Honey Dressing	9.95
Bon Appetit's Signature Shrimp & Andouille Gumbo	6.95	Black Angus Sirloin Burger with Lettuce, Tomato, Onions and Pickle	9.95
Bruschetta with Prosciutto, Mascarpone, Onion Marmalade, Baby Arugula & Truffled Honey	7.95	Chef's "1943 Salad" with Garlic Burgundy Vinaigrette Dressing	9.95
Snails and Mushrooms Baked in a Garlic-Herb Butter with a Hint of Curry	8.95	Salmon Cakes on Mixed Lettuces in Garlic Dressing with Blue Cheese & Walnuts	10.95
Almond-Crusted Brie with Fresh Fruit & Cranberries	8.95	Southern Chicken Breast Salad on Shaved Iceberg & Leaf Lettuce with Feta-Parmesan Vinaigrette	10.95
Smoked Salmon on Potato Pancakes with Sour Cream & Wasabi Caviar	9.95	Platter of Imported Prosciutto, Roma Tomatoes & Fresh Mozzarella in Pesto	11.95
Steamed Mussels in Chardonnay with Leeks and Garlic Butter	10.95	Salmon Filet on a Grilled Onion Roll with Sliced Cucumbers & Tartar Sauce	11.95
Ahi Tuna with Pink Grapefruit and Basil Oil	9.95	Maine Lobster Roll Served Open-Faced with Fresh Fruit Garnish	14.95
A Trio of Shrimp & Seafood Dim Sum with Peanut Dipping Sauce	9.95	Eggplant Caviar with Grilled Pita Bread	7.95
Basket of Yucca Fries with Truffled Aioli and Spicy Mayonnaise	7.95	Lump Crab Cake with Cucumber-Dill Sauce & Spring Greens In Vinaigrette	9.95
Fish & Chips with Tartar Sauce & Peppered Mayo	10.95		
Large Firecracker Shrimp in Sweet Garlic Herb Butter with Mini Baguette	10.95		
Jumbo Shrimp Platter with European Brandy Sauce add Fresh Fruit	14.95		
Bon Appétit Antipasto A Wonderful Plate of Italian Specialties to Share!	11.95		
Seafood Sampler Shrimp, Ahi Tuna, Smoked Salmon & Mussels with Pickled Ginger & Egg	12.95		
Lobster Cocktail with Cognac Dressing	14.95		
Duck & Goat Cheese Quesadilla with Sweet Chili Sauce	7.95		

Bon Appétit!

PLEASE ADVISE US OF ANY SPECIAL DIETARY CONCERNS
THAT YOU MAY REQUIRE ASSISTANCE WITH

PARTIES OF 8 OR MORE – 20% GRATUITY WILL BE ADDED
TO YOUR CHECK

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IF YOU HAVE CERTAIN MEDICAL CONDITIONS"