

Mother's Day 2-Course Brunch Menu

OFFERED 11AM - 2PM

Dinner Menu is Available All Day • Dine-In or Carryout

SOUP • SALAD

Select One

Classic Caesar
House made warm garlic croutons

ML Wedge Salad
Iceberg, smoked bacon, fine blue cheese, French dressing

Today's Soup

BRUNCH ENTREES

Steak & Eggs 18.95
*Flat iron steak, hash browns,
fried eggs & chipotle hollandaise*

Hot Peppers & Eggs 16.95
*Veal sausage stuffed hot peppers over crispy hash browns,
fried eggs, tomato hollandaise*

Western Omelette 13.95
*Ham, peppers, onions, white cheddar,
hash browns*

Your Omelette 13.95
*Choice of 3 Ingredients: ham, bacon, white cheddar,
tomato, onions, mushrooms, peppers, spinach, hash browns*

Crème Brulée French Toast 14.95
Bourbon-soaked strawberries, maple whipped cream & hickory smoked bacon

ENTREES 19.95

Select One

Sauteed Shrimp & Asparagus*
*White shrimp, garlic, tomatoes, shallots, lemon,
grilled asparagus, over toast points*

Chicken Milanese
*Crispy chicken, white wine lemon caper sauce,
grilled asparagus, parmesan*

Rainbow Trout*
*Pan-seared or grilled, choice of lemon butter sauce
or sweet soy vinaigrette*

Chicken Parmesan
*Crispy chicken, provolone, mozzarella,
tomato sauce, angel hair pasta*

ENTREES 26.95

Select One

Salmon Filet*
*Steamed broccoli, garlic mashed potatoes,
lemon crystal citrus sauce*

Cajun Shrimp Pasta
*Sauteed white shrimp, mushrooms, tomatoes,
white wine, Cajun spices, with angel hair pasta*

Lobster & Crab Cake Oscar
Grilled asparagus, lump crab, bearnaise sauce

Petite Twin Filet Mignon 6oz*
Garlic mashed potatoes, bearnaise sauce

ENTREE 39.95

Sea & Shore*

Petite filet mignon 7oz, choice of lobster crab cake or white shrimp scampi

~ Please No Substitutions ~

A 20% Gratuity Is Added for Groups of 7 or More

*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.