



WEEKEND BRUNCH

SATURDAY & SUNDAY 11:30AM - 3:30PM

BRUNCH SPECIALS

SOUP OF THE DAY 9

CAESAR SALAD 12
homemade croutons, imported parmesan cheese

LAKE HOUSE SALAD 12
artisan greens, cherry tomatoes, red onion, avocado, champagne vinaigrette

BABY ARUGULA SALAD 16
pears, feta cheese, caramelized walnuts, crushed black pepper, extra virgin olive oil

MUSSELS 16
white wine butter, fresh herbs

TUNA TARTARE 21
hot cucumbers, capers, red onion, guacamole, 10 year old balsamic vinegar

FRENCH TOAST 12
wild berries, vermont maple syrup

EGGS BENEDICT 16
canadian bacon, poached egg, hollandaise sauce

EGGS FLORENTINE 14
spinach, poached eggs, hollandaise sauce

MARYLAND CRAB CAKE 24
poached egg, hollandaise sauce

STEAK & EGGS 28

SEARED SALMON M/P
wild mushrooms, sweet peas, chive oil

PASTA OF THE DAY M/P

TOASTED PITA WITH SHRIMP 18
guacamole, cherry tomatoes, mixed greens, chipotle mayonnaise

CATCH OF THE DAY M/P

BLT 18.00
whole wheat toast, tomato, bacon, lettuce, basil scallion dip

ADD
CHICKEN 8 - SHRIMP 12 - STEAK 16 - SALMON 14

* Egg dishes are served with roasted potatoes & vegetables