



HAPPY FATHERS DAY

Sunday June 20th, 2010 8 am to 8 pm

Breakfast & Brunch

Smoked Salmon Scramble three farm fresh eggs scrambled with smoked salmon and onions served with dill cream cheese, home fries and a bagel. \$9.99

Honey Wheat French Toast – Two Thick slices grilled with coconut and topped with fresh bananas. \$7.99

Appetizers

Calamari Fritti Crisp Fried Calamari with fresh basil marinara \$7.99

Steamed Mussels Florentine Fresh Prince Edward Mussels steamed in a white wine garlic butter sauce with fresh tomato and baby spinach. \$8.99

Mediterranean Mezze house made red pepper hummus, yogurt tzaziki spread, rice & grape leave dolmas, imported feta, Greek olives and pepperoncini peppers served aside toasted pita triangles. \$6.99

Smoked Salmon Classic smoked salmon served with toasted crustinis and garnished with lemon wedges, red onion, dill cream cheese, boiled egg and capers.

ENTREES

Rosemary Crusted Prime Rib

Slow Roasted USDA Choice Angus Rib Eye with a herb crust served aside house mashed potatoes with sautéed pencil asparagus and Portobello mushroom jus.

8 oz	\$12.99
12 oz	\$15.99
16oz	\$19.99

Herbed Salmon Fillet \$12.99

Served over creamy risotto with sautéed haricot vert and creamy hollandaise.

Country Fried Chicken Breast or Pit Ham Steak & 2 sides \$6.99

French Dip Hoagie tender thin slices of oven roasted prime rib served on a steamed hoagie with horseradish mayo and crisp fried onion rings. \$9.99

Absolute Bloody Mary's, Mimosas, and Bacardi Mojitos \$4 All Day

