



RESTAURANT WEEK BRUNCH MENU

3 Courses \$22

(Sales Tax, Gratuity, Not Included)

APPETIZERS

Soup of the Day

or

Sautéed Snails

with Garlic and Parsley Butter

or

“Cacao” Salad

Field Greens, Tomatoes, Heart of Palm, Walnuts, Golden Raisins,
Goat Cheese, Balsamic Dressing

or

Red Beet Salad

Red Beets with Fresh Mozzarella, Golden Raisins, Pumpkin Seeds,
Balsamic and Olive Oil

ENTREES

Grilled Trout

French Green Beans, Roasted Fingerling Potatoes, Lemon Beurre Blanc Sauce

or

“Cacao” Salad with Grilled Shrimp or Salmon

Field Greens, Tomatoes, Heart of Palm, Fresh Goat Cheese, Golden Raisins,
Walnuts, Herb Mustard Dressing

or

Grilled Hanger Steak

with Caramelized Shallots and French Fries, Red Wine Sauce

or

Veggie Omelet

Three Eggs with Mozzarella, Spinach, Mushroom, Pecan and Roasted Potatoes

or

Smoked Salmon Omelet

Three Eggs with Brie Cheese, Sliced Smoked Salmon,
served with Fresh Berries and Roasted Fingerling Potato

or

Eggs Benedict

Two Poached Eggs and Canadian Bacon on an English Muffin,
Topped with Hollandaise Sauce

DESSERTS

Profiteroles

Pastry Puffs Filled with Fresh Cream.

Chocolate Sauce, Vanilla Ice Cream

or

Tarte aux Pommes

Apple Tart Served with Vanilla Ice Cream

***Due to a high volume of reservations, we kindly encourage a maximum two hours seating period. Thank you for your understanding.**