



**\*Soups\***

**Soupe du Jour** -10-

**Soupe à l'Oignon** -10-  
French Onion Soup with Gruyere Cheese

**Lobster Bisque** -14-

**\*Appetizers\***

**Escargots au Beurre d'Ail** -12-  
Sautéed Snails with Garlic and Parsley Butter

**Pâté de Faisan** -12-  
Pheasant Pâté with French Cornichons  
and Mixed Greens

**Salad "Cacao"** -10-  
Field Greens, Tomatoes, Hearts of Palm, Walnuts, Golden  
Raisins, Goat Cheese, Balsamic Dressing

**Burrata** -11-  
Burrata, Roasted Beets, Sunflower Seeds, Heirloom  
Tomatoes, Olive Oil, Fig Reduction

**Pastry Basket to Share** -8-  
2 Chocolate Croissants, 2 Butter Croissants,  
Seasonal Bread served with Poppy Seed Butter,  
Nutella, Jam

<b>SIDES -5-</b>		
Seasonal Fruit	Green Beans	Roasted Potatoes
French Fries	Broccolini	Bacon
Sautéed Mushroom	Two Eggs	Chicken Sausage

**\*ENTREES\***

**\*Salads\***

**Salad "Cacao" with Grilled Salmon or Shrimp** -17-  
Field Greens, Tomatoes, Hearts of Palm, Goat Cheese,  
Golden Raisins, Walnuts, Herb Mustard Dressing

**Chicken Caesar Salad** -15-  
Romaine Salad, Caesar Dressing with Grilled Chicken

**Niçoise Salade** -19-  
Grilled Tuna with Tomatoes, Green Beans, Cucumber,  
Olives, Boiled egg and Mixed Greens

**\*Eggs\***

**Lobster Omelet** -17-  
Lobster, Goat Cheese, Berries Arugula Salad,  
Raspberry Dressing

**Ham and Cheese Omelet** -14-  
Gruyere Cheese Ham, Roasted Potatoes

**Veggie Omelet** -14-  
Mozzarella, Spinach, Mushroom, Pecan

**Smoked Salmon Omelet** -16-  
Brie Cheese, Sliced Smoked Salmon

**Eggs Benedict** -16-  
Canadian Bacon, English Muffin, Hollandaise Sauce

**Eggs Norwegian** -17-  
Smoked Salmon, Tomatoes, Spinach, English Muffin,  
Hollandaise

**Hanger Steak and Eggs** -21-  
Hanger Steak, Eggs Sunny Side Up, French Fries

**\*Sandwiches\***

(Served with French Fries)

**Chicken Sandwich** -12-  
Havarti Cheese, Herb Aioli, Avocado, Lettuce and Tomato

**Burger** -14-  
Beef Burger, Gruyère Cheese, Lettuce, Tomato, Shallots

**Steak Sandwich** -14-  
Strip Loin, Havarti Cheese, Lettuce, Tomato, Herb Aioli

**Vegetarian Sandwich** -12-  
Grilled Portobello, Fresh Mozzarella,  
Roasted Red Pepper, Avocado, Herb Aioli

**\*Additional Features\***

**Quiche Aux Légumes** -14-  
Spinach, Mushrooms, Goat Cheese, Mozzarella, Cheddar  
Served with Mixed Greens

**French Toast** -11-  
Homemade Cinnamon Bread with Powdered Sugar,  
Served with Mixed Seasonal Fruits

**Grilled Salmon** -19-  
Polenta Cake, Broccolini, Fennel Cream Sauce

**Add Bottomless Mimosa \$10 per person**

**\*To be ordered by entire table with "Entrees"**

**\*Limit 2 hours**

## ***BRUNCH COCKTAILS***

***Red Sangria Glass \$7.95 / Pitcher \$29.95***

***Mimosa \$7.95***

*Orange Juice, Triple Sec and Champagne*

***French Kiss Mimosa \$8.95***

*Absolut Pear, Pineapple Juice, Amaretto Disaronno and Champagne*

***Hawaiian Mimosa \$8.95***

*Crème de Cassis, Pineapple Juice and Champagne*

***Bellini \$7.95***

*Peach Schnapps and Champagne*

***Kir Royal \$8.95***

*Crème de Cassis and Champagne*

***Kir \$6.95***

*Crème de Cassis and White Wine*

***Bloody Mary Glass \$7.95 / Pitcher \$27.95***

*Smirnoff Vodka, Bloody Mary Mix and Lime*

***Strawberry Mojito \$9.95***

*Bacardi Light, Fresh Strawberries, Fresh Limes, Mint, and Sugar Cane*

***Margarita \$7.95***

*JC Gold, Cointreau, Fresh Limes and Lemon Juice*