

easter

BUTTERMILK PANCAKES

a fluffy stack of warm buttermilk pancakes served with warm maple syrup and your choice of bacon or sausage 10.49
w/ blueberries 10.99 | geauga maple syrup .99

STUFFED FRENCH TOAST

our own version of a brunch classic...sourdough grilled and stuffed with fresh berries and a creamy fruit filling. topped with fresh berries and whipped cream. your choice of sausage or bacon 10.99
geauga maple syrup .99

EGGS TO ORDER

three eggs cooked to order served with home fries, your choice of sausage or bacon and your choice of toast or english muffin 9.99

EGGS BENEDICT

poached eggs, canadian bacon, toasted english muffin, hollandaise, home fries, fresh fruit 11.99

BEEF TENDERLOIN EGGS BENEDICT*

poached eggs, beef tenderloin, toasted english muffin, hollandaise, home fries, fresh fruit 16.99

CRAB CAKE EGGS BENEDICT

poached eggs, crab cakes, lump crabmeat, toasted english muffin, "old bay'onaise" sauce, home fries, fresh fruit 16.99

SURF & TURF EGGS BENEDICT*

poached eggs, beef tenderloin, crab cakes, toasted english muffin, "old bay'onaise" sauce, home fries, fresh fruit 19.99

BREAKFAST BOWL

scrambled eggs, sausage gravy, cheddar jack cheese, home fries & choice of toast or english muffin and fresh fruit 9.99

ANGUS BRUNCH BURGER*

our fresh natural angus steak burger with an egg fried hard and cheddar cheese; french fries, lettuce, tomato & pickle slice 13.99

SAUSAGE GRAVY WITH BISCUITS

two eggs any style, sausage gravy & fresh fruit 10.99

FRESH FRUIT MEDLEY

Large bowl of assorted fresh cut fruit served with raspberry yogurt sauce and a muffin.....perfect for sharing 11.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

soups

ROASTED TOMATO + BASIL SOUP

4.99 cup 6.99 bowl

CLASSIC FRENCH ONION SOUP 6.99 crock

starters

BLUE CRAB HUSHPUPPIES

cucumber, zesty tartar 12.99

ZUCCHINI "HAYSTACK"

crispy fried, cajun ranch sauce 8.99

CRISPY FRIED CALAMARI

lemon zest aioli 12.99

LOBSTER MACARONI & CHEESE

fontinella crumb crust 9.99

LOBSTER RISOTTO

sweet corn, asparagus and bacon 9.99

BRUSCHETTA

tomatoes, cucumbers, onions, fresh basil, minced garlic, romano cheese, basil vinaigrette, toasted baguette, balsamic syrup drizzle 9.99

entrees

add a small chopped or caesar salad to any entrée for 4.99

BRAISED POT ROAST*

certified angus beef, hand mashed potatoes, roasted carrots, big red reduction 23.49

CHICKEN PICCATA

capers, red onions, chardonnay, lemon-herb butter, asparagus, rice 18.99

HERB-CRUSTED ROAST PORK LOIN

apple & cranberry compote, pan gravy, roasted tomato kraut, hand mashed potatoes 21.99

COUNTRY GLAZED HAM DINNER

slow smoked, pineapple glazed ham served with hand mashed potatoes and green beans 17.99

PAN SEARED SEA SCALLOPS

lobster, sweet corn, bacon, asparagus, risotto, basil 32.99

ROASTED TURKEY BREAST DINNER

savory stuffing, warm cranberry preserves, hand mashed potatoes, gravy 18.49

SLOW ROASTED PRIME RIB*

hand mashed potatoes, maple brussels sprouts, au jus, creamy horseradish 33.99

NEW ZEALAND LAMB RACK

roasted pepper and mushroom risotto, gouda cheese, basil & mint pesto 28.99



*These items are Certified Angus Beef® brand. There are many brands of beef, but only one Angus brand exceeds expectations. The Certified Angus Beef® brand is a cut above all other Angus beef.