

BON JOUR SUNDAY BRUNCH

SOUP

Gazpacho	CUP 4	BOWL 5
French Onion	CUP 5	BOWL 6
Homemade Soup du Jour	CUP 4	BOWL 7
Lobster Bisque	CUP 6	BOWL 7

PASTRIES

Basket of French Bread	3
Butter Croissants	2
Fruit Filled Pastries	3

Roast Tenderloin Hash 12
Cedar River Farms tenderloin tips nested with Yukon Gold potatoes, chopped and sautéed, crispy with two poached eggs and French bread.

Eggs Mornay... 10
Two poached eggs on croissant topped with asparagus, Applewood smoked bacon and mornay

Ooh La Garlic 10
Two poached eggs served on a bed of sautéed spinach, tomato and garlic in a buttery red wine vinegar sauce with fresh-grated parmesan cheese.



Caesar Salad 7
Nicoise Salad 9

Add: *Sautéed, grilled or Cajun Spiced Chicken* 4
Tuna 6
Shrimp and Scallops 7
Grouper 7

Ooh la la!
Continental
Bistro

START-

Sautéed Black Bean Cakes 10 <i>with garnish of Daman's fresh salsa, guacamole, cheese and sour cream</i>
Lobster Cargot 12 <i>Coldwater lobster chunks broiled with our own garlic Butter and gruyere cheese.</i>

QUICHE of the DAY 12
Chef's Sunday specialty—deep dish style. Served with fresh fruit and croissant.

Crab Benedict 15
Lump crab barely touched. Served warm topped with sautéed tomato, two poached eggs and hollandaise sauce.

German Pancake 12
Sautéed with your choice of apple, banana or fresh berries. Served with Lingonberries and Maple syrup.

Asparagus Omelette 8
Asparagus, onions, parsley, tomatoes and Cheese

Create your own Omelettes... 5

Three egg omelettes served with croissant or French bread.
Applewood Smoked Cheddar, Swiss, American, Goat Cheese or Gorgonzola 1, Cheddy Sausage, Smoked Ham or Bacon 3, Smoked Salmon 4, Mushroom, Onion, Spinach, Green Pepper, Tomato, Asparagus, Zucchini or Salsa (up to three) 2 ea.,

SALADS & SANDWICHES

Warm Goat /Cheese Salad 7
Field greens, fresh tomato, topped with Japanese crusted goat chest and fresh Raspberry vinaigrette.

Buffalo Mozzarella Salad 7
Field greens, tomato, fresh Buffalo mozzarella and fresh basil, sun dried tomato vinaigrette.

**START YOUR DAY
RIGHT...**
with a MIMOSA! Equal parts fresh squeezed Florida orange

Chef Damon's Black Truffle and Goose liver pate. 10
Shrimp New Orleans 12 <i>5 large Gulf shrimp baked in Garlic butter and cocktail sauce.</i>

SIDE FAVORITES

Fruit Bowl 4	Yukon Gold home fries 3
Cheddy Sausage, Neuske's Applewood Smoked Ham or Bacon 3	Béarnaise, Bordelaise, Mornay Sauce or Boursin Cheese 2
Side Salad 3.50	

French Toast 9
Our own French bread and an old world recipe. Served with Vermont maple syrup.

Salmon Benedict 12
Two poached eggs on a bed of thin sliced salmon on croissant topped with a delicate béarnaise sauce.

Traditional Benedict 9
Two poached eggs on a bed of Neuske's Canadian bacon on croissant topped with a delicate béarnaise sauce.

Steak a Chéval 11
Fresh-ground top sirloin of beef topped with Swiss cheese, fried egg, Boursin cheese and mushroom-bordelaise sauce.

Anna Maria 11
Smoked salmon, cream cheese, onion, capers and Boursin cheese—served open face.

BTC 8
Baked bacon, tomato and melted Swiss and Boursin cheeses—served open face.

Ask your server for daily specials and our wine list!

Ooh la la! Is pleased to accommodate special requests and dietary needs. Just ask... Parties of 6 or more 18% gratuity added to check. Extra charge for separate checks.