



VALENTINE'S SUNDAY

Brunch

APPETIZER

BRUSCHETTA

ITALIAN BREAD, TOMATOES, BASIL, OLIVE OIL, BALSAMIC GLAZE, SALT, AND PEPPER

PIEROGIES

WITH CARAMELIZED ONIONS, GREEN ONIONS, AND A SIDE OF SOUR CREAM

STUFFED BANANA PEPPERS

SWEET PEPPERS, GROUND BEEF, CHORIZO SAUSAGE, MOZZARELLA CHEESE, AND MARINARA

FRUIT AND SALAD

CAPRESE SALAD

FRESH MOZZARELLA, BASIL, AND ROMA TOMATOES DRIZZLED WITH BASIL OIL AND BALSAMIC GLAZE.

CAESAR SALAD

CRISP ROMAINE LETTUCE WITH CROUTONS, PARMESAN CHEESE, AND CAESAR DRESSING.

MIXED FRUIT CUP

WITH GRAPES, CANTALOUPE, MELON, AND STRAWBERRIES

MAIN COURSE

SHRIMP & GRITS

SEASONED JUMBO SHRIMP, CREAMY BELL PEPPER, BACON, AND SHALLOT CHEESE SAUCE.

CHIMICHURRI STEAK

GRILLED RIBEYE STEAK FINISHED WITH FRESH CHIMICHURRI SAUCE. SERVED WITH SCRAMBLED EGGS AND SAUTEED POTATOES WITH PEPPERS AND ONIONS

BREAKFAST BURGER

GROUND BEEF BURGER TOPPED WITH BACON, FRIED EGG, CHEDDAR CHEESE, A WAFFLE BUN, AND MAPLE SYRUP. SERVED WITH CRISPY POTATO CAKES

(VQ) CHIMICHURRI PORTOBELLO CAP STEAK

ROASTED PORTOBELLO "STEAK" CAP FINISHED WITH FRESH CHIMICHURRI SAUCE. SERVED WITH SCRAMBLED EGGS AND SAUTEED POTATOES WITH PEPPERS AND ONIONS