MR. D'S RESTAURANT & LOUNGE

WEEKEND BRUNCH - TWO COURSE MENU

APPETIZERS

Please choose one

\$17

\$20

\$17

\$18

\$26

\$20

Chilled Strawberry Soup V

crème fraîche

Smoked Salmon Canapés

dill cream cheese, cucumber noodles, toasted bagel chips

Petite Seasonal Fruit Parfait V

Greek yogurt, granola, local honey

ENTRÉES

Please choose one

Bananas Foster French Toast V

sautéed bananas, brown sugar rum sauce, sweet cream

Avocado Eggs Benedict

two poached eggs, avocado, sugar cane handrubbed thick cut bacon, Hollandaise sauce, toasted baguette, served with breakfast potatoes

Cinnamon Swirl Pancakes V

sweet cream cheese icing, served with seasonal fruit kabob

Smokehouse Panini

apple smoked ham, scrambled eggs, smoked mozzarella, flatbread

Filet Eggs Benedict

two poached eggs, center cut Angus filet mignon, Béarnaise sauce, toasted baguette, served with breakfast potatoes

Portuguese Style Skillet Breakfast

scrambled eggs, chorizo, diced potatoes, red and green peppers, and manchego cheese, served in a cast iron skillet with your choice of English muffin or toast

BEVERAGES

Brunch includes your choice of coffee, tea or juice please choose one

Coffee

endless cup, per person

Hot Tea

variety of choices available

Juice

apple | cranberry | grapefruit | orange | pineapple | tomato | V8

COCKTAILS

Classic Mimosa \$10

Gancia Asti D.O.C.G., orange juice

\$11 Raspberry Sunrise Mimosa

Gancia Asti D.O.CG., orange juice, raspberry bols

\$11 The Moscato Mimosa

Mirassou Moscato, pineapple juice, cranberry juice

\$11 **Traditional Bloody Mary**

New Amsterdam vodka, olive skewer

Bloody Maria \$11

Corazón blanco tequila, housemade bloody mary mix

Sunday Funday \$46

Bottle of Gancia Asti D.O.C.G., carafe of orange juice, bowl of seasonal berries

GF - Gluten Free | V - Vegetarian | VG - Vegan

* **NOTICE:** Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

