

# A la carte Brunch

## Breakfast

### Omelette\* 15

served with home fries & toast  
choice of up to five toppings  
*onions, peppers, mushrooms, spinach, tomatoes,  
ham, bacon, swiss, monteray jack or provolone*

### All American Breakfast\* 13

two eggs, prepared any style;  
bacon or sausage, home fries & toast

### Classic Eggs Benedict\* 15

2 poached eggs on a toasted english muffin,  
canadian bacon & hollandaise sauce

### Waters Edge Benedict\* 24

2 poached eggs on a toasted english muffin,  
jumbo crab meat, avocado & hollandaise sauce

### Bagel & Lox 14

house made smoked salmon, red onions, capers,  
hardboiled egg, tomatoes, & dill cream cheese  
on an artisan bagel

### Belgian Waffle 12

strawberries & whipped cream, pure maple syrup

### Stuffed French Toast 15

strawberry cream cheese mascarpone filling  
strawberries, pure maple syrup, powdered sugar

### Create Your Own Griddle Pancakes 12

powdered sugar and pure maple syrup  
choice of toppings \$2 each  
*strawberries | chocolate chips | whipped cream  
blueberries | white chocolate chips | nutella*

### Sides 5

fresh fruit salad  
sausage links  
home fries  
applewood smoked bacon  
canadian bacon  
assorted cereal with milk

## Salads

### Cobb (GF) 15

romaine & baby greens, tomatoes, cucumbers,  
avocado, gorgonzola, hardboiled eggs,  
bacon, red wine vinaigrette

### Caesar 12

romaine, radicchio, shaved parmigiano,  
focaccia croutons, anchovies, caesar dressing

### Add to Any Salad

chicken 6 | shrimp 9 | salmon 10

## Small Bites

**Jumbo Shrimp Cocktail (GF)**  
**4 pieces for 15**  
cocktail sauce, lemon

**Shucked Oysters 6 for 18 (GF)**  
cocktail sauce & mignonette

**Clams on the Half Shell 6 for 12 (GF)**  
cocktail sauce & mignonette

**Steamed Mussels\* 14**  
mussels steamed with garlic,  
lemon, white wine,  
fennel broth & crostini

## Big Bites

### Steak & Eggs\* 26

9oz. N.Y. strip steak, 2 eggs any style, toast

### Smoked Salmon Club 18

house made smoked salmon, arugula, tomato,  
lemon caper remoulade, toasted rye & chips

### Lobster Ravioli 22

house made lobster and ricotta filled ravioli,  
cherry tomatoes, sherry cream sauce

### Ricotta Gnocchi 16

house made ricotta gnocchi, sun dried tomato,  
roasted eggplant, vodka sauce

### Caprese Panini 15

fresh mozzarella, tomato, basil, olive oil,  
house made chips

### Panini Italiano 18

capicola, genoa salami, prosciutto, roasted peppers,  
provolone, sun dried tomato pistou & chips

## Specials

**Queen Cut Prime Rib (GF) 26**  
roasted potatoes, mixed vegetables,  
au jus, horseradish sauce

**Lobster Boil (GF) 25**  
1<sup>1/4</sup> pound lobster, mussels, butter,  
new potatoes, corn on the cob

**Dry Rubbed Smoked Brisket 24**  
sliced brisket, bourbon jus  
bbq baked beans, green beans

**BBQ Smoked Pork Ribs (GF) 20**  
1/2 rack st. louis style ribs, chipotle bbq sauce,  
bbq baked beans, corn on the cob

**Grilled Swordfish (GF) 28**  
grilled pineapple mango salsa,  
ginger infused jasmine rice, sautéed swiss chard

\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of illness.  
If you have special dietary needs or allergies, please let a member of our staff know.  
(GF) for Gluten Free Items | Gluten-Free Bread Available Upon Request  
+ Not Available for Timeshare Discount