

## Brunch

### BRUNCH COCKTAILS

**Mimosa**- champagne with fresh squeezed orange juice (5)

**Bloody Mary**- house-made bloody Mary blend, vodka, lemon, green olive (5)

**Bellini**- Champagne, peach schnapps (5)

**Bloody Maria**- house-made bloody Mary blend, tequila, lemon, green olive (5)

### WINE

Featured wines by the glass

Our complete wine list available upon request

For brunch we offer 1/2 glass (3oz pour)

**\*Complimentary Petite Cheese Sampling Served with Each Bottle\***

½ Glass/ Glass/Bottle

<b>Champagne and Sparkling</b>	#105	n.v	Blanc de Blanc, <b>Willm</b> , Alsace, France	3.5-/7-/28-
<b>Whites</b>	#125	2007	Pinot Grigio, <b>Ronco della Rocca</b> , Italy	4-/8-/32-
	#126	2007	Riesling Kabinett, <b>Dr. Hans Von Müller</b> , Mosel, Germany	3-/6-/24-
	#127	2008	Fiano, LaPaccio, <b>Pasqua</b> , Italy	3.5-/7-/28-
	#128	2008	Pinot Blanc d' Alsace, <b>Paul Blanck</b> , Alsace, France	3.5-/7-/28-
	#129	2008	Sauvignon Blanc, <b>Domaine Fournier</b> , Lorie Valley, France	4-/8-/32-
<b>Chardonnays</b>	#130	2007	Chardonnay, <b>Falcon Bleu</b> , Languedoc, France	3-/6-/24-
	#317	2007	Chardonnay, <b>St. Clement</b> , Carneros, Napa Valley	4-/9-/36-
<b>Rose</b>	#400	2008	Cabernet Sauvignon, <b>Chateau La Baronne</b> , South France	3.5-/7-/28-
<b>Reds</b>	#495	2005	Grenache, Syrah, <b>Cotes du Rhone, Guigal</b> , Rhone, France	5-/10-/40-
	#505	2006	Shiraz "Koonunga Hill", <b>Penfolds</b> , Australia	3.5-/7-/28-
	#514	2006	Chianti, <b>Ruffino</b> , Tuscany, Italy	4.5-/9-/35-
	#586	2007	Pinot Noir, <b>Belle Vallée</b> , Willamette Valley, Oregon	4.5-/9-/36-
	#589	2007	Tempranillo, <b>Dacu</b> , Rioja, Spain	3-/6-/24-
	#625	2007	Merlot, <b>Casas Patronales</b> , Chile	2.5-/5-/20-
	#626	2006	Merlot, <b>Simi</b> , Sonoma Coast, California	4.5-/9-/36-
	#650	2007	Cabernet Sauvignon, <b>Errazuriz</b> , Chile*	4.5-/9-/36-

\*All proceeds of this wine will be donated by the winery to the Save The Children Foundation, to help the orphans of Chile

Courtney Smith, Sommelier

### FIRST COURSE

**Maine Lobster Bisque** - sherry crème fraîche (6) **Roasted Chicken & Broccoli Raab Soup** (4)

**Mesclun Salad** - aged sherry vinaigrette, frizzled onions (4) **Crispy Calamari** – chili-lime sauce, black and white sesame seeds (7)

**Grilled Moroccan Lamb Chops** - and mint-cucumber yogurt (8) **Thai Roasted Garlic Shrimp** - cucumber salad (8)

**Caesar Salad** - crisp romaine, shaved parmesan, croutons, Caesar dressing (5) with grilled or blackened chicken (add 4); with garlic grilled shrimp (add 5)

**Vietnamese Pork Sticks** – lettuce cups, dipping sauce (7) **Chinese Barbeque Grilled Chicken Wings** - pickled daikon, carrots (8)

**Caprese Salad** - basil chiffonade, vine-ripe tomato, fresh mozzarella, julienne prosciutto, soprasseta, tuscan vinaigrette (8)

**Pan Roasted Crab Cake** - vine-ripe tomato, cucumber salad, lemon, black pepper, fresh dill aioli (8)

**Greek Salad** (Authentic) - vine ripe tomatoes, English cucumbers, red onions, kalamata olives, capers, imported sheep's milk feta (8)

**Skylark Salad** - Mesclun greens, pears, red onion, dried cranberries, candied pecans, crumbled bleu cheese, honey sherry dressing (7)

**White Wine Cheese Plate** – brie de meaux, taleggio, humboldt fog, and saint andre (9)

**Red Wine Cheese Plate** – artisanal cheddar, aged gouda, manchego, and caciotta de boschi truffle (9)

### MAIN COURSE

**Sautéed Shrimp and Scallops** – meunière sauce, roasted potatoes, asparagus (18)

**Pan Seared Sea Scallops**- honey-ginger-soy, snow peas, green onion, bell pepper, jasmine rice (18)

**Linguine Mediterranean** - shrimp, scallops, black olives, roasted peppers, tomatoes, fresh garlic, lobster jus lie (17)

**Chicken Française** - egg dipped cutlets, white wine lemon butter sauce, basmati rice, broccoli (15)

**Seared Chicken Salad** – Mesclun greens, orange segments, golden beets, sliced almonds, stilton cheese, raspberry-honey vinaigrette (13)

**Grilled Southwest Pork Steak** –chipotle pepper, cilantro, garlic, lime, black beans, dirty rice (16)

**Chicken Parmesan** - linguine, marinara sauce (15) **Five-Spice Salmon**-basmati rice, gingered vegetables (18)

**Pan-Seared Mahi -Mahi**- sicilian caponato, baby arugula salad, roasted potatoes (18)

**Seared Salmon Salad** - mesclun greens, vine ripe tomatoes, cucumber, scallion vinaigrette, goat cheese (16)

**Fresh Cavatelli** -hot Italian sausage, broccoli raab, roasted red bell peppers, shaved garlic, extra-virgin olive oil (15)

**Roast Chicken** - roasted shallot thyme jus, roasted potatoes with boursin, asparagus (16)

**Fettuccine Alfredo** - parmesan cream sauce: (13) with chicken (add 4); seared shrimp (add 5)

**Fish & Chips** – hand-cut malt vinegar fries, down-east coleslaw, tartar sauce (17)

**Mediterranean Chopped Salad** –mixed greens, chicken, mozzarella, kalamata olives, artichokes, roasted peppers, pine nuts, tomatoes, bleu cheese (13)

**Grilled Rib Eye** – roasted garlic au jus, chive potato puree, grilled garden vegetables (22)

**NY Strip Steak au Poivre** - green peppercorn cream sauce, hand-cut malt vinegar fries, spinach (23)

**Vietnamese Chicken** - lemon grass marinade, basmati rice, vegetable stir-fry (16)

**Grilled Skirt Steak**-Chimichurri, sweet potato fries, spinach (17) **Braised Short Ribs**-porcini mushroom-barolo sauce, potato puree, broccoli(18)

### CLASSIC STARTERS

**Homemade Mozzarella Triangles** - lightly breaded, marinara sauce (7)

**Baked Spinach, Artichoke & Cheese Dip** - tri-color tortilla chips (7) **Buffalo Chicken Tenders** - celery sticks, bleu cheese dressing (8)

**Chicken Fingers** - honey mustard sauce (7) **Coconut Chicken** - orange chili sauce (7)

**Blackened Chicken Quesadilla**- monterey jack and cheddar cheese, sour cream, guacamole, pico de gallo (8)

**Chipotle Shrimp Quesadilla** - monterey jack and cheddar cheese, scallions, tomatoes, cilantro, sour cream (8)

**Potato Boats** - Monterey jack and cheddar cheese, bacon, sour cream, chives (7)

**Sampler Platter** - potato boats, buffalo chicken tenders, chicken fingers (11)

**Chesapeake Bay Crab Dip** – creamy “peekytoe” crab, chesapeake bay seasonings, pita chips (8)

## JUICES

Freshly squeezed OJ or freshly squeezed grapefruit (med. 3.25) (lg. 4.50) V8, tomato, pineapple, cranberry, apple juice (med. 2.25) (lg. 3.50)

## BREAKFAST SIDES

Pork or turkey sausage, ham, bacon, pork roll or chorizo (3) homemade corned beef hash or homemade turkey hash (3) smoked salmon (7) home fries/French fries, cottage cheese or homemade apple sauce (2) fresh fruit salad or strawberries & bananas (3) fresh whipped cream (1)

## BREAKFAST

**Poached Eggs Florentine** - poached eggs, creamed spinach, wheat toast, Swiss, home fries (8)

**Irish Steel Cut Oatmeal** - pears, sun dried apricots, brown sugar, cinnamon (7) **Chorizo and Egg Quesadilla** - Pico de Gallo, sour cream (8)

**Eggs Benedict** - Canadian bacon and hollandaise sauce (8) **Salmon Benedict** - house smoked salmon and tzatziki sauce (11)

**Maryland Benedict** - mini crab cakes and roasted red pepper sauce (11)

**Strawberry Crepes** - whipped or sour cream, toasted banana nut bread, fresh fruit (8)

**Apple Cinnamon Crepes** - whipped or sour cream, toasted banana nut bread, fresh fruit (8)

**Athenian Feta Crepes** - tomatoes, spinach, fresh basil, feta, with tzatziki sauce and grilled zucchini (8)

**Huevos Rancheros** - fried eggs, grilled tomato salsa, shredded cheese on crispy tortillas, with black bean and Cajun ham hash (8)

**Skylark House-smoked Salmon** – artisanal bread assortment with traditional garnishes (10)

**Morning Sandwich** - Virginia ham, gruyere cheese, scrambled eggs, with fresh fruit (8)

**Basque Breakfast Sandwich**- chorizo sausage, scrambled eggs, piperade, fresh cilantro, green onions (8)

**The Light Start** - egg whites, turkey sausage, tomatoes, whole wheat wrap, with fresh fruit (7)

**2 Eggs Any Style with Home Fries** (4) with bacon, grilled ham, pork roll, Canadian bacon, pork sausage or turkey sausage (add 2)

**2 Eggs Any Style**- homemade corned beef hash turkey hash (6) **2 Eggs Any Style with Grilled Rib-Eye Steak** (16)

## PANCAKES, FRENCH TOAST AND WAFFLES

**Cinnamon French Toast** (4.5) with bacon, grilled ham, pork roll, Canadian bacon, pork sausage or turkey sausage (add 2)

**Cinnamon French Toast** with strawberries and bananas (6.5)

**Fresh Buttermilk Pancakes** (4.5) with bacon, grilled ham, pork roll, Canadian bacon, pork sausage or turkey sausage (add 2)

**Fresh Buttermilk Pancakes** with strawberries and bananas, chocolate chips or fresh blueberries (6.5)

**Granny Smith Apple Oat Cakes** (6.5) **Granola Wheat Cakes** - sliced bananas, honey maple syrup (8)

**Crispy Crunch French Toast** - rolled with Rice Crispy cereal (6) **Blueberry –stuffed French Toast** - blueberry, mascarpone, fresh fruit (9)

**Belgium Waffle** (5) with chocolate, vanilla or strawberry ice cream (7) **Banana Foster’s Waffle** - maple rum-pecan sauce, whipped cream (7)

**Sky High French Toast** – whipped cream, cream cheese, strawberry jam, raspberry sauce, candied walnuts, fresh bananas and strawberries (7)

## OMELETTES

**Memphis** - barbequed pulled pork, onions, and cheddar cheese (9)

**Monte Bianco** - portabella, fresh mozzarella, sun-dried tomatoes (9)

**Chorizada** - chorizo, cilantro, scallions, Monterey Jack, cheddar (9)

**Brooklyn** - lox, red onions, sun-dried tomatoes, and capers (11)

**Spanish**- folded with our Creole sauce (8)

**Florentine** - spinach, mushrooms, and feta cheese (8)

**Western** - ham, onions, and peppers (8)

**Farmer’s** - broccoli, zucchini, tomatoes, mushrooms, cauliflower, onion, peppers (8)

**Greek** - feta cheese, fried potatoes, and tomatoes (9)

**Irish** - corned beef and potatoes (8)

**Louisiana** - cajun chicken, portabella mushroom, and asparagus (9)

**New York** - house smoked salmon, onion, tomatoes, bagel and cream cheese (10)

**Italian** - Italian sausage, onions, peppers, mozzarella, mushroom, marinara (9)

**Frittata Mediterranean** - basil, kalamata olives, roasted pepper, onion, feta, parmesan cheese (9)

**Deli** - corned beef, pastrami, and swiss cheese (9)

**B.T.O.** - basil, tomato, and onion (8)

### Create your own omelette (5.5)

Add: onion, pepper or tomato (.50) broccoli or mushroom (.75) fresh spinach, asparagus, sun dried tomato or roasted peppers (1.5)

Add: American cheese or Swiss cheese (.75) fresh mozzarella or Feta cheese (1.5)

Add: bacon, ham, pork or turkey breakfast sausage or Italian sausage (1.5) diced chicken, diced turkey or diced chorizo (2.5)

## FINEST BURGER CHOICES

**Angus Beef** sirloin served on toasted homemade sesame seed brioche roll.

- 100% freshly **ground turkey** served on brioche roll.
- Char-grilled **chicken breast** served on olive oil-grilled ciabatta bread

Served with coleslaw, pickle and French fries or greens tossed in balsamic vinaigrette

**The “au Poivre”**- black pepper crusted burger: wild mushroom, au Poivre sauce, malt vinegar fries (10) **St. Louis** –sauteed onions, mushrooms, mozzarella (9)

**Classic “Steak House”**- topped with chive potato puree, frizzled onions, A-1 Sauce, malt vinegar fries (10)

**The “Short Rib”**- 6oz hamburger smothered with Barolo wine, porcini mushrooms, braised short ribs, malt vinegar fries (11)

**Gorgonzola** - scallions, shiitake mushrooms (9) **Mexicali** - Monterey jack and cheddar, guacamole, pico de gallo (9)

**The Beer Burger**-beer braised onions, bacon, white cheddar, malt vinegar fries (9) **Margarita**- vine ripe tomato, basil, fresh mozzarella, marinara (9)

**Lemongrass Marinated Turkey Burger** –grilled pineapple, mango salsa, sweet potato fries (9)

**Greek** - pita, feta, shredded lettuce, tomatoes, cucumbers, tzatziki sauce (9)

**Grilled Napoleon Vegetable Burger**- Zucchini, portabella, eggplant, tomato, fresh mozzarella, herb sherry Dijon vinaigrette (8)

## SANDWICHES & WRAPS

Served on homemade artisanal bread with coleslaw, pickle and French fries or mesclun greens with balsamic vinaigrette

**California Sandwich** – hand carved turkey, tomato, sliced red onion, avocado, black pepper-sour cream mayonnaise, ciabatta (10)

**Argentine Baguette** – grilled skirt steak, spice rub, onions, romaine, chimichurri (9) **Turkey Reuben** –russian dressing, sauerkraut, swiss, grilled rye (11)

**Tuscan Hero**- soprassetta, aged provolone, baby arugula, oven roasted shallots, balsamic vinegar, extra virgin olive oil, semolina baguette (11)

**Vietnamese Pork Banh Mi** - vietnamese pork sausage, shredded carrot, daikon, fresh cilantro on a baguette (8)

**Chicken Waldorf Salad Sandwich** lettuce, tomatoes, grilled apples, toasted 9-grain (8) **Pastrami Sandwich on Rye** (9)

**Roast Turkey B.L.T.** –hand carved turkey breast, bacon, lettuce, tomato, mayonnaise, sesame white toast, (10)

**Albacore Tuna Salad Sandwich** toasted rye (8) **French Dip** – roasted beef, sautéed onions, provolone cheese, ciabatta, home-made beef jus (9)

**B.L.T.** - bacon, lettuce, tomato, mayonnaise, white toast (7) **Shaved Rib-eye Sandwich** - provolone, sauteed onions, mushrooms, ciabatta (9)

**Caesar Wrap** - grilled chicken, croutons, romaine, caesar dressing, (8) **City Grill** - pastrami, swiss, tomato, bacon, coleslaw, Russian dressing, rye bread (11)

**NY Strip Steak Sandwich**- bleu cheese, arugula, caramelized onions, grilled tomato, ciabatta (12)

**Classic Fish Taco** – napa cabbage, cilantro, chipotle ranch dressing, pico de gallo, served in a soft taco (10)

**Monte Carlo Wrap** - grilled vegetables, spinach, portabella mushrooms, fresh mozzarella, balsamic vinaigrette (8)

**Cordon Bleu**- grilled chicken, Virginia ham, swiss, dijonnaise, ciabatta (8) **Yankee Wrap** - buffalo chicken tenders, celery, lettuce, bleu cheese dressing (9)