



Brunch Menu



Available at 12:00 Noon
 Not included in our Two for One Special.
 Free Glass of House Champagne, Mimosa or Kir Royale with purchase of entree.
 (For guests 21 or over)

Home fries may be substituted with grits.

Quiche of the Day 7.99
 Served with home fries, garnished with fruit & salad.

Four Cheese Omelette..... 5.99

Served with home fries and fresh fruit. Create your own omelette with pepper, onion, tomato, broccoli, spinach, mushroom, scallions, zucchini, or vegetable mix. *Smoked salmon, crab meat, escargot, sausage, ham, bacon or shrimp...\$1.25 per ingredient.

Smoked Salmon (Norwegian naturally smoked)..... 11.99

Served with Texas Toast, cream cheese, capers, onion and fresh fruit garnish.

Brunch Pizza 10.99

Traditional pie topped with two over easy eggs, bacon, sausage, spinach, mozzarella & brie cheese.

Polish Crêpes 8.99

Stuffed with Polish kielbasa, scallions, tomato, mushrooms & scrambled eggs. Served with hot sauce, home fries and fresh fruit garnish.

Southern Fried Chicken Breast..... 9.99

Served over a fresh baked biscuit with sausage gravy, two over easy eggs, home fries and fresh fruit garnish.

Prime Rib & Eggs 13.99

Char-Grilled, served with three country fresh over easy eggs, home fries and fresh fruit garnish.

Biscuits & Gravy 8.99

Fresh Baked biscuits with homemade sausage gravy, served with two over easy eggs, home fries, garnished with fruit & salad.

Brunch Quesadilla 8.99

A flour tortilla filled with vegetable, ham, bacon and cheese served with home fries, garnished with fruit & salad.

Swiss Skillet..... 7.99

Two fresh scrambled eggs served over bacon, ham, home fries and onions, baked with Swiss cheese.

Crab Cakes 15.99

Served with Hollandaise sauce, home fries and fresh fruit garnish.

Chef George Special..... Market Price

Awesome!! Served with home fries and fresh fruit garnish.

Southern Style Eggs Benedict..... 8.29

Served over a fresh baked biscuit, ham, poached eggs & homemade Hollandaise sauce, home fries and fresh fruit garnish.

Saltwater Cafe Eggs Benedict 11.99

With ham, crab & spinach, served over a fresh baked biscuit, poached eggs & homemade Hollandaise sauce, home fries and fresh fruit garnish.

Pavel's Eggs Benedict 19.99

Filet Mignon, served over a fresh baked biscuit, poached eggs & homemade Hollandaise sauce, home fries and fresh fruit garnish.

Maine Lobster Eggs Benedict..... 19.99

A whole Maine lobster meat served over a fresh baked biscuit with poached eggs, homemade Hollandaise sauce, home fries and fresh fruit garnish.

French Toast 7.99

Fresh baked Texas bread dipped in a cinnamon egg custard batter & grilled to a golden brown, served with home fries, garnished with fruit & salad.

Frittata 8.99

Fresh broccoli, onions, garlic, fresh herbs, potatoes & fontina cheese. Garnished with fresh fruit & salad. With Grilled Shrimp 10.99

Garlic & Herb Crusted Salmon 12.99

Served over asparagus spears & jasmine rice with a side of Hollandaise sauce. Garnished with fresh fruit.

Baked Brie & Eggs 10.99

Brie cheese baked in puff pastry served with strawberry sauce and 2 eggs. Garnished with fruit & salad.

Buffalo Style Shrimp & Grits 10.99

Cheesy grits topped with buffalo shrimp with 2 eggs. Garnished with fresh fruit & salad.

Unforgettable Specialty Coffee's

All coffee's served with whipped cream.

Bohémian Coffee

Café Bohème Vanilla Vodka Coffee Cream Liqueur & coffee.

Café Mexicano (Hangover Treatment)

Margaritaville Tequila, Caffé Lolita & coffee.

Italian Amaretto

Amaretto, Kajmir & coffee.

Kioki Coffee

Caffé Lolita, brandy dark crème de cacao & coffee

Mocha-Barry

Chambord, cacao & coffee.

Side Dishes

Home Fries..... 2.29

Texas Toast 2.50

Bacon..... 2.50

Grilled Ham 2.75

English Muffin 1.29

Fruit Plate..... 2.95

Fresh Melon 2.50

Grits..... 1.99

Grits w/cheese 2.99

Specialty Coffee & Juices

Cappuccino 3.49

Espresso 2.49

Double Espresso 3.49

Orange Juice 2.75

Grapefruit Juice..... 2.75

Cranberry Juice 2.75

Apple Juice..... 2.75

Pineapple Juice..... 2.75