

BRUNCH

Menu Inspired by Chef Vic Vegas

BREAKFAST

All dishes include blueberry muffin, fruit salad and unlimited beverage (sweet and unsweet tea, soft drinks, coffee and tea)

Classic Benedict

two poached eggs on Canadian bacon & toasted English muffin w/Hollandaise sauce and served with 51 House potatoes . . . 20.95

Crab Cake Eggs Benedict

served with 51 House potatoes 23.95

Prime Rib Benedict

Two poached eggs with prime rib & toasted English muffin w/Hollandaise sauce and 51 House potatoes 24.95

Plain Classic French Toast (3 thick cut slices) 17.95

Banana Foster French Toast (3 thick cut slices) 22.95

Pancakes

short stack (2) 12.95

full stack (3) 15.95

Plain Omelet 12.95

Veggie Omelet

with mushroom, peppers, onions, zucchini & tomato 14.95

Meaty Omelet

with bacon, sausage and ham. 17.95

Cheesy Omelet

with mozzarella, cheddar & Swiss cheese. 24.95

Omelet add-ons: cheese (\$1), veggies (\$.50), meat, (\$1.50)

APPS

Classic Shrimp Cocktail (6 shrimp) 13.95

Oyster Rocky Balboa

Classic Oysters Rockefeller with Sambuca, Italian liqueur (order of 5) 11.95

LUNCH

Strawberry Fields Salad

with spinach, strawberries, bleu cheese, pecans and shaved red onion with house vinaigrette. 14.95

Toasted brie and apricot jam with bacon on French bread

served with 51 House fries 11.95

51 House Burger

½ lb. of short rib & chuck with bacon, onion jam, onion ring, arugula and A-1 aioli on a brioche bun served with crinkle cut fries seasoned with smoked paprika 16.95

Fruit bowl with granola and yogurt. 14.95

DESSERT

Cannoli Duo. 6.95

Brownie with whip cream, chocolate syrup and fresh strawberries 8.95