
SUNDAY BRUNCH

Our full regular menu is available all day

DRINK SPECIALS

"ABSOLUTE PEPPAR" BLOODY MARY	9.00
STRAWBERRY DAIQUIRI	10.00
MUMM NAPA BRUT	SPLIT BOTTLE 14.00
<i>Sparkling wine</i>	
THE PINK PANTHER	Glass 8.00 CARAFE 18.00
<i>Ruby Red Grapefruit Juice and sparkling wine</i>	
TRADITIONAL MIMOSA	Glass 8.00 CARAFE 18.00
<i>Orange Juice and Prosecco</i>	

FOUNTAIN FLOATS AND SHAKES

CHOCOLATE OR VANILLA OR STRAWBERRY	5.99
THE QUINN'S GINGER FLOAT	6.99
<i>Premium ginger beer and vanilla ice cream</i>	

SPECIALTY BRUNCH PLATES

Served until to 2:00p.m

BARBARY COAST SOURDOUGH FRENCH TOAST ★	12.50
<i>Served with mixed fruit</i>	
THE MONTE CRISTO ★	14.50
<i>An egg-battered double decker treat! Filled with layers of turkey, Swiss cheese, ham and cheddar served with black berry jam and fruit cup</i>	
JAZZY JAMBALAYA OMELETTE ★	15.50
<i>Bay shrimp, chicken, ham, sausage, onion and mild peppers with spicy red sauce gf</i>	
THE COVE OMELETTE ★	15.50
<i>Bay shrimp, fresh sliced mushrooms, cheddar cheese and sour cream</i>	
EGGS BENEDICT ★	15.50
<i>English muffin topped with Canadian bacon and poached eggs covered with house-made hollandaise sauce</i>	
THE COPENHAGEN OMELETTE ★	17.99
<i>Smoked salmon with dill ricotta, capers and red onions</i>	
EGGS ST.ANDREW- SMOKED SALMON BENEDICT ★	17.99
<i>English muffin topped with sliced smoked salmon, poached eggs and house-made hollandaise sauce</i>	

FRESH VEGETABLE FRITTATA ★ 14.50

*Served with mixed greens and bean salad **gf***

THE MIGHTY LOBSTER OMELETTE ★ 17.99

*Fluffy egg and Langostino meat with cheddar cheese Argh matey! **gf***

gf Prepared gluten-free, but we are not a gluten-free kitchen and not have separate cooking equipment to prepar 100% gluten- free items

★ Items are served raw or undercooked or contain or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, fish, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions