

The Restaurants at Maison Martinique



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Strawberry & Dark Chocolate | \$15 With Cream Cheese Blend

> Banana Foster | \$17 With Cream Cheese Blend

Fresh Berries & Cream | \$17 Strawberries, Blueberries & Berry Sauce With Cream Cheese Blend

Apple & Sausage | \$18 With Scrambled Butter Eggs & Bacon

Smoked Salmon | \$18

With Scrambled Butter Eggs Diced Red Onion & Chive Cream Brie Cheese | \$16 With Scrambled Butter Eggs

Ham & Gruyere | \$18 With Scrambled Butter Eggs

Chicken & Mushroom | \$20 With Scrambled Butter Eggs & Tarragon Cream Sauce

Mango, Mint & Goat Cheese | \$18 With Scrambled Butter Eggs

Mornay Shrimp | \$20

With Scrambled Butter Eggs, Bacon, White Wine Cream Sauce & Sliced Almonds

()melettes

Served With House Potatoes

French Omelette | \$18 Butter Egg Omelette, Gruyere Cheese Grilled Asparagus Garnish

Prosciutto Brie Omelette | \$20

Butter Egg Omelette, Prosciutto & Brie Cheese Topped With Hollandaise Sauce & Grilled Asparagus Garnish

Creperie Custom Omelette | \$20

With Your Choice of 3 Items:

Tomatoes, Peppers, Onions, Mushrooms, Ham, Chorizo, Bacon Gruyere Cheese, Cheddar Cheese

Additional Items \$0.50 Each

Benedicts

Ham Benedict | \$18

Ham, Poached Eggs & Hollandaise Sauce Served Over Rustic Bread With Grilled Asparagus Garnish & House Potatoes

Lump Crab Benedict | \$25

Lump Crab Sauteed in White Wine & Butter, Poached Eggs & Hollandaise Sauce Served Over Rustic Bread With Grilled Asparagus Garnish & House Potatoes

Mediterranean Benedict | \$20

Smoked Salmon, Poached Eggs & Hollandaise Sauce Served Over Rustic Bread With Grilled Asparagus Garnish & Mixed Greens



Breakfast Classics

French Toast | \$15

Banana Foster French Toast | \$18

Berries & Cream French Toast | \$18 Strawberries, Blueberries & Berry Sauce

Breakfast Cassoulet | \$18

Breakfast Potatoes, Peppers & Onions Topped with Scrambled Eggs, Chorizo & **Choice of Cheese:** Cheddar or Gruyere Granola & Berries | \$15 Served with Milk

Quiche Du Jour | \$18

Two Mini Quiche Served with Mixed Greens Topped with Tomato, Red Onion & Lemon Vinaigrette

Viva la Croissant Sandwich Scrambled Butter Eggs & Gruyere Cheese With **Ham** \$12 | **Smoked Salmon** \$14

Sides

Thick Cut Bacon | \$5 Sausage Links | \$5 Smoked Salmon | \$8 House Potatoes | \$5

Muffin Du Jour | \$8

Two Eggs with Chives | \$5 White or Wheat Toast | \$3 Toasted Croissant | \$3 Fresh Fruit & Cream | \$12 Small Fruit Cup | \$8



Javazza Italian Coffee & Espresso

Regular or Decaf Coffee, Hot Tea | \$4.25 Espresso | Single \$8 Double \$10 Cappuccino | \$10 Latte | \$10 Flavored Latte | \$12 Ask about our Seasonal Flavors

Non-Alcoholic Beverages

Natalie's Orange or Grapefruit Juice | \$4.5 Cranberry or Pineapple Juice | \$4.5 Aqua Panna Still or Pellegrino Water | \$6 Assorted Sodas, Tea, Lemonade | \$4.25

Brunch Cocktails

Maison Mimosa | \$12 Champagne & Your Choice of Juice

> **Beachside Bellini | \$12** Champagne & Peach Schnapps

Malibu Mimosa | \$14 Champagne, Malibu Rum, Splash of Orange & Pineapple Juice

> Bloody Mary | \$12 Vodka, Zing Zang Prosciutto Wrapped Olives (Spicy Version Also Available)

> Irish Whiskey & Hot Coffee Topped With Whipped Cream & Creme De Menth

FULL BAR & WINE LIST AVAILABLE

LUNCH ITEMS

Available Wednesday-Friday from 11:00am-1:00pm

Prime Rib Sandwich | \$20

Hand Carved Beef, Greens, Sliced Tomato, Red Onion & Dijon Aioli on Rustic French Bread

Toasted Chicken Sandwich | \$20

Roasted Chicken, Caramelized Onions, Gruyere Cheese, Tomato Basil Aioli on Ciabatta Bread

Garlic Rustic Shrimp | \$20

With a Lemon- White Wine Butter Sauce On Grilled Olive Oil Bread Served with Mixed Greens

Mediterranean Salad | \$15

Mixed Greens With Candied Pecans, Tomato, Mandarin Oranges, Feta Cheese, Red Onion & Balsamic Vinaigrette

Classic Caesar Salad | \$15

Chopped Romaine & Baby Kale, Parmesan, Baked Herb Croutons & Creamy Caesar Dressing

Salad Add-Ons | \$8

Grilled Chicken, Shrimp or Salmon