



Est. 1990

CELIAC FRIENDLY BRUNCH

STARTERS

- Yogurt Parfait** Serves 1 4.95
Topped with Fresh Berries and Honey
- Fresh Fruit and Devonshire** Serves 1 - 2 7.95 Serves 3 - 4 11.95
- Smoked Salmon** Serves 1 - 2 12.95
House Smoked Salmon served with Cream Cheese, Chopped Red Onions and Capers
- Classic Shrimp Cocktail** Serves 1 - 2 16.95
Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon

BREAKFAST CLASSICS

- The Grill Eggs** 13.95
Three Eggs Scrambled with Chorizo Sausage, Pepper Jack Cheese, Green Onions and Avocado Salsa with Cream Hash Browns
- Bacon and Eggs** 14.95
Thick Cut Bacon with Two Eggs Your Way and Cream Hash Browns
- Ham and Eggs** 14.95
Ham with Two Eggs Your Way and Cream Hash Browns
- Corned Beef Hash Brown** 15.95
Our Signature Grill Hash Brown Loaded with Bell Peppers, Onions and Corned Beef topped with Three Eggs Your Way
- Bone Marrow and Eggs** 18.95
Beef Bone Marrow and Two Eggs Your Way with Lingonberry Preserves and Cream Hash Browns
- Steak and Eggs** 21.95
Grilled 8 oz. Ribeye with Two Eggs Your Way and Cream Hash Browns
- Soft Eggs and Lobster** 23.95
Soft Scrambled Eggs and Lobster Meat with Chives served with Cream Hash Browns

OMELETS

Served with Cream Hash Browns

- Chicken and Spinach** 13.95
Grilled Chicken, Sautéed Spinach, Roasted Red Peppers and Swiss Cheese
- Country Sausage and Cheddar Cheese** 14.95
Country Sausage, Grilled Onions and Cheddar Cheese
- Wild Mushroom and Goat Cheese** 15.95
Portobello, Shiitake and Oyster Mushrooms, Goat Cheese and Fresh Basil
- Heartland** 15.95
Ham, Bacon, Tomatoes, Broccolini, Onions and Cheddar Cheese
- Tenderloin** 21.95
Cajun Spiced Tenderloin with Asparagus, Bruschetta Tomatoes and Boursin Cheese

Farm Fresh Eggs, Cholesterol Free Eggs or Egg Whites available.

BENEDICTS

Served with Cream Hash Browns

- Traditional** 14.95
Canadian Bacon and Poached Eggs topped with Hollandaise Sauce
- Florentine** 15.95
Sautéed Spinach, Shallots, Beefsteak Tomato and Poached Eggs topped with Hollandaise Sauce
- Bacon** 16.95
Smoked Bacon, Canadian Bacon and Poached Eggs topped with Caramelized Onions and Béarnaise Sauce
- Grilled Tenderloin** 21.95
Tender Slices of Roast Tenderloin and Poached Eggs with Béarnaise Sauce

LUNCH CLASSICS

Sandwiches and Burgers are served with Potato Chips, Substitute Fresh Fruit, side Garden or Caesar Salad for an additional 2.95

- Chopped Salad** 15.95
Bacon, Blue Cheese, Chicken, Scallions, Tomatoes and Buttermilk Ranch Dressing
- Landmark Salad** 16.95
Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette
- Salmon Salad** 19.95
Salmon over Balsamic Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli
- Grilled Asparagus and Tenderloin Salad** 24.95
Grilled Asparagus and Tenderloin with Fresh Mozzarella, Basil-Marinated Tomatoes and Lime Herb Vinaigrette
- Bacon Cheddar Burger** 16.95
With Thick Cut Bacon and Cheddar Cheese
- Breakfast Burger** 17.95
Topped with a Fried Egg, Bacon, American Cheese and Spicy Mayo
- Cashew Chicken Sandwich** 14.95
Tender Chicken with Cashews and Grapes
- The Market Street** 16.95
Grilled Chicken Breast, Thick Cut Bacon, Swiss and Cheddar with Sriracha Mayo
- Lobster Roll** 22.95
Chilled Lobster Salad with Bibb Lettuce
- The Grill Charlie's** 22.95
Two Medallions of Beef Tenderloin topped with Caramelized Onions and Horseradish Mayo, served with Béarnaise

SPECIALTIES

- Grilled Filet Mignon** 6 oz. 29.95
With Sautéed Vegetables and Béarnaise Sauce
- Salmon** 21.95
With Seven Spice Butter on a Bed of Sautéed Spinach
- Walleye** 28.95
Broiled and topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables

DESSERTS

- Burnt Crème** 6.95
- Turtle Tart** 7.95
Bittersweet Chocolate with Cinnamon Pecan Crust and Caramel Drizzle
- Mixed Berries** 9.95
Fresh Mixed Berries with Brown Sugar and Chambord served atop Fresh Whipped Cream
- Ghirardelli Chocolate Sundae** 8.95
Three Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce, Fresh Whipped Cream and Pecans

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE
An MHC Managed Property | morrisseyhospitality.com 111714