



Est. 1990

BRUNCH

Brunch includes a Colossal Caramel Roll.

STARTERS

- Yogurt Parfait** Serves 1 4.95
Topped with Fresh Berries, Granola 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, Capers and Toasted Rye Bread
- Classic Shrimp Cocktail** Serves 1 - 2 16.95
Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon

BREAKFAST CLASSICS

Add Half Waffle or a slice of French Toast to any Breakfast Classic \$3.95

- 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
- Country Breakfast** 15.95
Buttermilk Biscuits and Sausage Gravy served with Two Eggs Your Way, Thick Cut Bacon 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 Grilled Sourdough, 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 over Toasted Ciabatta 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.

GRIDDLE

- Lemon Ricotta Pancakes** 10.95
With Macerated Berries, Powdered Sugar and Maple Syrup
- Baked Apple Pancake** 11.95
With Powdered Sugar and Maple Syrup
- Vanilla Bourbon French Toast** 12.95
Thick Cut Vanilla Raisin Challah Bread dipped in Maker's Mark Batter with Powdered Sugar and Maple Syrup

WAFFLES

- Very Berry** 12.95
With Chambord Macerated Berries, Maple Syrup and Whipped Cream
- Salted Caramel Bourbon Banana** 13.95
With Pecans, Caramel Bourbon Sauce and Whipped Cream
- Savory** 14.95
Bacon, Ham and Cheddar baked into a Malted Belgian Waffle with Two Eggs Your Way

BENEDICTS

Served with Cream Hash Browns

- Traditional** 14.95
Canadian Bacon and Poached Eggs on Toasted English Muffin topped with Hollandaise Sauce
- Florentine** 15.95
Sautéed Spinach, Shallots, Beefsteak Tomato and Poached Eggs on Toasted English Muffin topped with Hollandaise Sauce
- Bacon** 16.95
Smoked Bacon, Canadian Bacon and Poached Eggs on Toasted English Muffin topped with Caramelized Onions and Béarnaise Sauce
- Maryland Crabcake** 19.95
Crabcake and Poached Eggs on Toasted English Muffin topped with Choron Sauce
- Grilled Tenderloin** 21.95
Tender Slices of Roast Tenderloin and Poached Eggs on Toasted English Muffin topped with Béarnaise Sauce

LUNCH CLASSICS

Sandwiches and Burger are served with choice of French Fries or 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
- Charred Salmon Salad** 19.95
Hoisin Seasoned 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
With Fried Egg, Bacon, American Cheese and Spicy Mayo on a Pretzel Bun
- Cashew Chicken Sandwich** 14.95
Tender Chicken with Cashews and Grapes on a Croissant
- The Market Street** 16.95
Grilled Chicken Breast, Thick Cut Bacon, Swiss and Cheddar on Grilled Ciabatta with Sriracha Mayo
- Lobster Roll** 22.95
Chilled Lobster Salad with Bibb Lettuce on a Fresh Griddled Bun
- The Grill Charlie's** 22.95
Two Medallions of Beef Tenderloin on Potato Rolls topped with Caramelized Onions and Horseradish Mayo, served with Béarnaise

SPECIALTIES

- Chicken Pot Pie** The Original 15.95
- Chicken Rigatoni** 18.95
Pulled Chicken and Fresh Rigatoni tossed in a Cajun Spiced Cream Sauce with Spinach, Bell Peppers, Onions, Tomatoes and Shaved Pecorino Toscano Cheese
- Fresh Calves Liver** 22.95
Sautéed with Red and White Onions and Bacon
- Grilled Filet Mignon** 6 oz. 29.95
With Sautéed Vegetables and Béarnaise Sauce
- Crabcake** 19.95
Sweet, Tender Colossal Blue Crab served with Citrus Tarragon Aioli
- Seafood Linguine** 27.95
Lobster, Shrimp, Clams and Freshly Cut Fish tossed in a Lemon Garlic Cream
- Beer Battered Walleye** 20.95
With Hand-Cut Idaho Fries
- Salmon** 21.95
With Seven Spice Butter on a Bed of Sautéed Spinach
- Walleye** 28.95
Pan fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE
An MHC Managed Property | morrisseyhospitality.com 102514