



BRIGHTONS

A La Carte Sunday Brunch Menu

11:30 a.m. to 2:30 p.m.

∞ Eggs and More ∞

Eggs Any Style

Two Eggs prepared
to your liking
10.00

**Crab and Salmon
Omelet**

Jumbo Lump Crab Meat,
Norwegian Smoked
Salmon, Capers and
Fresh Herbs topped with
Crème Fraîche
15.00

Steak and Eggs

NY Strip with Two Eggs
and Truffle Butter
15.00

Quiche Lorraine

Bacon, Onions,
Mushrooms and Sharp
Cheddar Cheese
10.00

Quiche Florentine

Baby Spinach, Shallots
and Gruyère
Cheese
10.00

Cheese Blintzes

Ricotta Stuffed Crepes
with Raspberry and
Clover Honey
10.00

Dutch Pancake

Pennsylvania Dutch Style
Pancake with Blueberries
and Maple Syrup
10.00

Belgium Waffle

Served with Two Scoops
of Vanilla Ice Cream,
Poached Fruit and
Whipped Cream
12.00

Stuffed French Toast

Brioche Bread, Stuffed
with Brie Cheese served
with a Lavender Berry
Compote
10.00

**Traditional Eggs
Benedict**

Two Poached Eggs and
Canadian Bacon with
Hollandaise Sauce
14.00

Healthy Benedict

Egg Whites, Sautéed
Spinach and sliced
Tomatoes with a
Tomato Basil Sauce
14.00

French Eggs Benedict

Two Poached Eggs,
Asparagus and Truffle
Hollandaise served on
Brioche Bread
16.00

Three Egg Omelet

Build Your Own Omelet by picking up to three ingredients Ham, Bacon, Swiss or Cheddar Cheese, Mushrooms, Tomatoes, Onions, Bell Peppers, Crab Meat
14.00

∞ *For the comfort of our guests, cellular phone use is not permitted* ∞



A La Carte Sunday Brunch Menu (cont.)

11:30 a.m. to 2:30 p.m.

☞ Salads ☞

Red Snapper Ceviche

Lime Juice and Garlic Marinated
Snapper served in a Toastada Cup with
Roasted Corn and Cilantro
12.00

Shrimp Caesar Salad

A Marinated Grilled
Shrimp Kabob served over a traditional
Caesar Salad
16.00

Thai Salad

Chili and Garlic Marinated Beef
Tenderloin served with Toasted
Almonds, Fried Onions and Orange
Segments
13.00

Chopped Salad

Baby Spinach, Pistachios, Tomatoes,
French Goat Cheese and D'Anjou
Pears with
Olive Oil and Vinegar
12.00

☞ Sandwiches ☞

All Sandwiches are served with French Fries or Mixed Green Salad

Maine Lobster Roll

A Traditional New England Lobster
Salad
on a Hot Dog Roll
16.00

Catch of the Day

Served on Ciabatta Bread with
Haricot Vert, Arugula and Caper Aioli
16.00

Zeus' Crab Cake Sandwich

Maryland Style Crab Cake on a Kaiser
Roll served with Cole Slaw
16.00

Roasted Beef

Thinly Sliced Prime Beef and Rogue
River Blue Cheese served on a Garlic
Butter Baguette
12.00

☞ Entrées ☞

Fillet of Salmon

Seared and served with a
Citrus Herb Risotto
18.00

Grilled NY Strip

Grilled Portobello, Tuscan Fries and an
Orange Barbeque Glace
22.00

Fruits De Mer (2 People)

Catch of the Day, Scallops, Jumbo Shrimp,
Steamed Clams and Mussels and a Half

Pollo Alla Olio

Grilled Chicken Breast served over Linguini
with Capers, Lemon Segments, Tomatoes

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Dozen Oysters on the Half Shell
45.00

and Parmigiano-Reggiano
14.00

∞ Enjoy our Dessert Tantalize Buffet Selection ∞
8.00

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