

SUNDAY BRUNCH

Sunday, 11am until 4pm

BREAKFAST FAVORITES

FRENCH TOAST	12.00	EGGS BENEDICT	17.00
Golden brown french toast with maple syrup and two choices of home fries, sausage, bacon, or ham		Toasted English muffin with smoked ham and poached egg, topped with a rich hollandaise sauce, served with home fries	
BUTTERMILK PANCAKES	12.00	CHICKEN & WAFFLES	17.00
Served with maple syrup and two choices of home fries, sausage, bacon or ham (add chocolate chips or blueberries for 2.00)		Crispy organic buttermilk chicken on top of a fluffy Belgian waffle, served with ranch whipped butter, and spicy maple syrup, choice of one side	
BELGIAN WAFFLES	14.50	BREAKFAST BURRITO	12.00
Topped with strawberries and whipped cream, served with warm maple syrup		Eggs, sausage, fried potatoes, and cheddar cheese wrapped in a warm wheat tortilla, topped with sour cream and salsa, choice of one side	
NUTELLA CREPES	13.25	MONTE CRISTO	13.25
Three warm Nutella stuffed crepes topped with fresh strawberries, whipped cream, and powdered sugar		Sliced brioche stuffed with roasted ham and swiss, egg-dipped and pan-seared to a golden brown, topped with powdered sugar, served with maple syrup and a choice of one side	
GARLIC SHRIMP & GRITS	18.00	BLT + EGG	13.25
Five large shrimp sauteed in garlic butter over creamy cheesy grits		Thick cut bacon, crisp lettuce, sliced tomato, and fried egg on buttered Texas toast with a choice of one side	
ITALIAN FRITTATA	15.75		
Sweet sausage with aged provolone, bell peppers, and fresh basil in a fluffy fried quiche			

EGGS AND OMELETS

ONE LARGE EGG	8.50
Any style, served with toast and two choices of home fries, sausage, bacon, or ham	
TWO LARGE EGGS	9.75
Any style, served with toast and two choices of home fries, sausage, bacon, or ham	
EGG WHITE OMELET	10.75
Egg whites with quick sautéed spinach, tomatoes, and a touch of garlic, served with toast and a choice of home fries, bacon, sausage, or ham	
EVERYTHING OMELET	15.75
Three large eggs with cheddar cheese, peppers, mushrooms, onion, and sausage, served with home fries and toast	
CREATE YOUR OWN OMELET	15.75
Three large eggs with three choices of peppers, cheese, onion, mushrooms, sausage, bacon, or ham (additions .50 each), served with home fries and toast	

BREAKFAST SIDES

4.75
when purchased separately
Toast, Home Fries, English Muffin, Bacon, Sausage, Ham, Fruit Salad

BEVERAGES

3.25	
Coffee	Mist Twist
Hot Tea	Mountain Dew
Iced Tea	Ginger Ale
Pepsi	Orange Juice
Diet Pepsi	Tomato Juice
San Pellegrino	4.25

SUNDAY BRUNCH

DRINK SPECIALS

Bloody Mary	7.50
Mimosa	6.50

We proudly use produce and dairy products from local sources when available. All chicken is free range organic. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to change without notice.

LUNCH & DINNER

Thursday through Saturday, 12pm until 8pm

Sunday, 11am until 8pm

APPETIZERS

CALAMARI	16.75	FLATBREAD	15.25
Flash fried baby squid served with spicy marinara sauce and fresh lemon		Crispy flatbread topped with bacon, wilted spinach, and shredded mozzarella cheese	
HOT PEPPERS	14.50	BAVARIAN PRETZELS	10.75
Veal stuffed Hungarian wax peppers topped with house tomato sauce and mozzarella cheese		Warm soft pretzels with bacon & cheese dipping sauce	
FIRECRACKER SHRIMP	16.75	SLICED TUNA	19.25
Five crispy tempura fried jumbo shrimp with spicy sriracha aioli sauce and sesame seeds		Sesame crusted yellow fin tuna seared rare, topped with hot pepper relish and served over chilled soba noodle salad	

SALADS

House Balsamic, Ranch, Italian, French, Thousand Island, Berry Vinaigrette, Blue Cheese

Add shrimp or chicken for 6.00

HOUSE	14.50
Crisp iceberg lettuce, cucumber, red onion, tomato, black olives, shredded carrots, and croutons	
CLASSIC CAESAR	14.50
Romaine lettuce with garlic croutons, shaved parmesan, and creamy caesar dressing	
WEDGE	13.00
Quartered iceberg with cherry tomatoes, bacon, blue cheese crumbles, and red onion	
BURRATA & TOMATO	16.00
Creamy burrata cheese and vine ripe tomatoes topped with extra virgin olive oil, aged balsamic, and fresh basil	
ORIENTAL	17.75
Iceberg lettuce with grilled Thai chicken, shredded cabbage, carrots, green onion, sweet peppers, cellophane noodles, crushed cashews, and oriental dressing	
HARVEST	18.00
Mixed greens with sliced pears, blue cheese crumbles, and dried cranberries	
STEEL MILL	19.25
Romaine lettuce with sliced sirloin, hard boiled egg, tomato, shaved cheddar, cheese, and crispy fries	

SOUP

French Onion 7.25

Soup du Jour 4.75

SIDES

(4.75 when purchased separately)

Pommes Frites	Side House Salad
Shoestring Fries	Side Caesar Salad
Sweet Potato Fries	Fruit Salad
Bacon Mac & Cheese	Vegetable du Jour
Penne Pomodoro	Starch du Jour
Cole Slaw	

CHILDREN'S MENU

(aged 10 and under)

10.00

Served with one side

Hamburger, Cheeseburger,
Grilled Cheese, Chicken Fingers

BEVERAGES

3.25

Coffee	Mist Twist
Hot Tea	Mountain Dew
Iced Tea	Ginger Ale
Pepsi	Orange Juice
Diet Pepsi	Tomato Juice

San Pellegrino 5.00

DESSERTS

Pecan Ball 9.50

Sweets du Jour 8.50

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SANDWICHES

Served with one side

STEAK HOAGIE	18.00	WILLIAMS FAMOUS FISH	17.00
Sliced sirloin, provolone cheese, roasted red peppers, caramelized onions, lettuce, tomato, and horseradish cream on a toasted hoagie bun		Flaky cod, breaded or broiled with iceberg lettuce on a toasted brioche bun, served with cocktail or tarter	
BLACKENED CHICKEN AVOCADO WRAP	17.00	GREAT BURGER	18.00
Blackened chicken with shaved lettuce, chopped tomato, avocado, cheddar cheese, and cilantro ranch in a tortilla wrap		Angus beef patty with bacon, lettuce, tomato, red onion, and choice of cheese on a brioche bun <i>(Add-ons for 1.00 each are grilled onion, fried egg, blue cheese, and mushrooms)</i>	
CLASSIC REUBEN	15.75	CHICKEN & BACON	15.75
Corned beef, swiss cheese, sauerkraut, and thousand island dressing on toasted rye bread		Chicken breast, breaded or grilled with crispy bacon, tomato, lettuce, and choice of cheese, served on a toasted brioche bun	

PASTA

SPICY CRAB	26.50	BLACKENED CHICKEN ALFREDO	18.25
Penne with sautéed banana peppers tossed in tomato sauce and topped with jumbo lump crab		Tender blackened chicken with spicy Cajun seasoning over creamy linguini alfredo	
CHICKEN TORTELLINI	24.00	PESTO SHRIMP	26.50
Sliced parmigiana style chicken breast over cheese tortellini tossed in house pomodoro sauce		Sautéed jumbo garlic shrimp over bow tie pasta in homemade pesto sauce	

MAIN COURSES

Served with two sides

NEW YORK STRIP FORESTIERE	45.75	WILLIAMS CRAB CAKES	43.25
Grilled CAB with roasted garlic and wild mushroom demi-glacé		Baked jumbo lump crab cakes topped with lemon dill cream	
SMOTHERED RIB EYE	47.25	RASPBERRY CHICKEN	34.25
Thick cut rib eye topped with a warm bacon and havarti spread		Breaded chicken breast sautéed to a golden brown, topped with Chef's raspberry chambord sauce	
LOBSTER & GROUPEL	38.75	VEAL & PEPPERS	37.25
Seared flaky grouper topped with a chunky lobster cream sauce		Garlic sautéed veal scallopini topped with peppers and mushrooms in a white wine reduction	
FILET MIGNON	50.25		
8 oz. prime filet topped with cabernet sauvignon butter			

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