

TANZY BRUNCH

EVERY SUNDAY 11 A.M. - 3 P.M.

CHEF PREPARED PANCAKE STATION

Blueberries, Strawberries, Bananas
Warm Maple syrup
Butter
Sweet Pancake batter
Fruit Compotes
Powdered Sugar
Vanilla Bean Whipped Cream
Candied Pralines
Chocolate Chips
Candied Walnuts and Slivered Almonds

"SOMETHING EXTRA" MENU

Fresh Fruit
Chef's Artisan Cheese Platter
House Salad
Dips/Spreads (Cream Cheese, Olive Tapenade, Hummus)
Danishes/Muffins/Scones
Assorted breads (focaccia, crackers, bagels)
Assorted Small Dessert section

FRESHLY PREPARED KITCHEN ITEMS

OMELETS

- EGG WHITE VEGETABLE OMELET** 19
Scrambled Egg Whites, Mushrooms, Grilled Asparagus, Roasted Tomatoes, Fresh Spinach, Avocado and Smoked Gouda. Also available with Whole Eggs
- DENVER OMELET** 19
Red and Green Bell Peppers, Smoked Ham, Caramelized Shallots, Sharp Cheddar Cheese
- TUSCAN OMELET** 19
Artichoke Hearts, Roasted Tomatoes, Red Onions, Housemade Pesto and Parmesan Reggiano Cheese. Available Egg White Style
- CHEESE OMELET** 19
Smoked Gouda, Parmesan Reggiano, Mozzarella, Jack and Sharp Cheddar Cheese
- EGG WHITE CRAB AND ASPARAGUS OMELET** 21
Lump Crab, Grilled Asparagus, Oven Roasted Tomatoes, and Hollandaise Sauce. Also available with Whole Eggs
- PROTEIN BREAKFAST OMELET** 21
Fluffy Egg Whites with Grilled Chicken Breast, Mushrooms, Garlic Spinach, Red Peppers and Sliced Avocado

CHEF SPECIALTIES

- TRADITIONAL BENEDICT** 20
Smoked Ham, Poached Egg and Hollandaise Sauce
- CRAB BENEDICT** 22
Lump Crab, Sautéed Spinach and Hollandaise Sauce
- AVOCADO AND TOMATO BENEDICT** 19
Heirloom Tomato, Sliced Avocado, Hollandaise and Micro Greens
- TANZY BREAKFAST CLUB SANDWICH** 19
Smoked Turkey Breast, Crisp Romaine Lettuce, Heirloom Tomato, Applewood Smoked Bacon, Avocado, Mayo and an Over Easy Egg piled high on lightly toasted Sourdough
- GRILLED NY STRIP AND EGGS** 27
Grilled USDA NY Strip, Parmesan Crusted Zucchini and Yellow Squash, finished with a Spicy Tomato, and two eggs any style
- LOBSTER SALAD** 20
Red Leaf and Organic Frisee lettuces, Cherry Tomato, Lobster, Red Onion, Hearts of Palms with Cucumber Avocado Dressing
- CEDAR PLANK KING SALMON** 23
Pacific Wild Caught King Salmon roasted on Cedar Plank with Red Pepper Lima Bean Israeli cous cous and Cucumber Fennel Salad
- SUMMER HALIBUT** 24
Pan Seared Wild Alaskan Halibut with Summer Squash and Lemon Chive Beurre Blanc