LOCHENHEATH BRUNCH

ALL AMERICAN	
TWO FARM FRESH EGGS, BACON OR SAUSAGE, SKILLET POTATOES, WHITE OR WHEAT TOAST (GFO)	\$12
FILET MIGNON AND EGGS	
PAN SEARED 60Z. FILET MIGNON WITH TWO EGGS ANY STYLE, SKILLET POTATOES	\$46
FARM FRESH THREE EGG OMELET DU JOUR	
ASK YOUR SERVER FOR OMELET OF THE DAY, SKILLET POTATOES, WHITE OR WHEAT TOAST	\$16
SCOTTISH SMOKED SALMON EGG SCRAMBLE	
WITH FRESH GREEN ONIONS AND CREAM CHEESE, SKILLET POTATO (GFO)	\$18
LOCHENHEATH FRESH BERRY PAR-FAIT	
LAYERS OF GREEK YOGURT, FRESH BERRIES, & GRANOLA	\$12
BRIOCHE FRENCH TOAST WITH FRESH BERRIES	
WITH REAL MAPLE SYRUP AND WHIPPED CREAM	\$16

BRUNCH ENTREES	
CHAR-GRILLED CERTIFIED BLACK ANGUS HALF POUND BURGER	
WITH BUTTER LETTUCE, TOMATO AND RED ONION ON A FRESH BAKED BRIOCHE BUN	\$18
LOCHENHEATH CAESAR SALAD Tender hearts of romaine tossed with house made Caesar dressing,	
SHAVED PARMESAN CHEESE AND FOCACCIA CROUTONS	\$14
BOURSIN SHRIMP CAPELLINI	

TOPPED WITH SHAVED PARMESAN CHEESE AND

ANGEL HAIR PASTA TOSSED WITH SAUTEED TIGER SHRIMP AND CAPELLINI PASTA

BACON \$6 | SAUSAGE LINKS \$6 | FRUIT CUP \$7

SIDES

\$32

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

