



Champagne Sunday Brunch

\$26.99
Complimentary Starters

Champagne

Smirnoff Bloody Mary

Mimosa

Upgrade your Vodka
Absolute \$1.50 Kettle One \$2.25
Grey Goose \$2.50 Belvedere \$2.50

Signature Drink - \$3.50

"Bellini" White Peach Nectar with Champagne and Peach Schnapps

Appetizer and Salad Buffet

Sliced Fresh Fruit with Yogurt Dip, North American Smoked Salmon, Trout, and Herring Imported and Domestic Cheeses, Gingered Carrot and Raisin Salad, Gourmet Seafood Salad, Classic Caesar Salad, Marinated Herring, Poached Salmon with Cucumber Dill Green Mustard Sauce

Assorted Patés and Terrines, Spinach and Crab Dip,

Chilled Lemon Infused New Zealand Mussels, Keylime Glaze,

Salad Nicoise: Mesclun Greens, Tuna, Green Beans, Hard Cooked Eggs,

Ripe Olives, Bell Peppers and Beef Steak Tomatoes, Spinach and Gorgonzola Salad, Tortellini Salad,

Ambrosia Salad: Apples, Mandarin Oranges, Coconut and Crème Fraiche

Sweet and Sour Cucumber and Beef Steak Tomato Salad,

Taragon Chicken Salad, Cornucopia of Sliced Fresh Melons, Fruits, and Berries

Fresh Pastries and Muffins

Assorted Fresh Pastries, Croissants, N.Y. Flat Bread,

Assorted Muffins, Danish and an Assortment of Fresh New York Style Bagels

Choice of One Entree

Quiche du Jour

A deep Dish Shell filled with only the freshest ingredients

Crab Cake

Pan-Seared, Served with roasted red pepper sauce and mushroom risotto

Charbroiled Center Cut Pork Chop

Served with cinnamon buttered apples

Chicken Oscar

Sauteed with crabmeat and asparagus, deglazed with white wine and served with a Saffron cream sauce

Omelets Made to Order

Choice of Topping: •Shallots •Asparagus •Smoked Salmon

•Crabmeat •Smoked Ham •Local Mushrooms

•Juicy Tomato •Cheddar Cheese •Asiago Cheese

Fresh Fish Special

Smoked Salmon Benedict

Two Poached eggs, smoked salmon and old bay hollandaise sauce on toasted bagel, served with grilled sausage

Classic Eggs Benedict

Two Poached eggs, Canadian bacon, and hollandaise sauce on Toasted English muffins, served with grilled sausage

Seafood Crêpes

Tender shrimp, scallops and lump crabmeat enriched with white wine Saffron cream sauce, baked in a casserole dish.

Parmesan Crusted Grilled Chicken Breast

Served with a Tarragon Bernaise sauce

Mendenhall Signature Omelets

Lump crabmeat, smoked salmon, grilled asparagus and Locatelli cheese

Beefsteak tomato, asparagus, and Asiago cheese

Kennett Square local mushrooms, a blend of imported cheeses, roasted shallots and Canadian Bacon

Strawberries Romanoff French Toast

Our cream Brulée French toast, topped with sweet strawberry Romanoff

Mendenhall French Toast Cream Brulée French Toast

Lemon yogourt bread, dipped into a batter of only the finest cream, egg yolks and vanilla syrup. Then it is caramelized Golden Brown

Texas French Toast

With berries, garnished with powdered sugar and cinnamon, served with maple syrup and grilled sausage

Mendenhall Brunch Combinations (Additional \$1.99)

Eggs Maryland

House made lump crab cake and one poached egg on a toasted Toasted English Muffin, served with Canadian bacon, Old Bay Hollandaise sauce and grilled sausage

Filet Mignon and Eggs Benedict

Filet Mignon, One Poached egg, Canadian bacon, and Hollandaise sauce on Toasted English muffin

Beverages Chilled Juices, Coffee, Decaffeinated Coffee, Herbal Teas, Iced Teas and Sodas

Assorted Dessert Buffet

Featuring: Flambeed Bananas Foster, Vanilla Ice Cream, Hot Cobbler, Chocolate Fountain and a wide array of Cakes and Pies

Children's Entrees 12 Years and Under \$12.95

Texas French Toast & Berries, Scrambled Eggs, Chicken Tenders, Four ounce Filet Mignon, or Egg Benedict

Appetizers

Additions/Sides

Eye Openers

Calamari \$7.99

Crab Cake

\$8.99

Espresso

\$2.99

Cappuccino

\$2.99

Clams Casino \$8.99

Shrimp Dumplings

\$9.99

Irish Coffee

\$5.99

Mendenhall Coffee

\$5.99

• SORRY NO FOOD IS PERMITTED TO LEAVE PREMISES •