

Grand Cafe & Bakery

Mother's Day Brunch

Our policy is to offer our customers dishes made from the choicest ingredients available and to create most products in our kitchen and bakery. Each order is freshly prepared.

Executive Chef Anthony Vierra

Starters

Missionary Chowder - \$7.85

Hearty chowder filled with clams and crab, potatoes, delicate herbs

Dixie Crab Cakes - \$9.50

Smoked bacon, tomato coulis, Hass avocado, barbeque essence

Fresh Fruit Freeze- \$7.50

A compote of fruit topped with a tropical sorbet

***Roasted Asparagus Salad - \$9.25**

Vine ripened tomato, warm bacon vinaigrette, Hollandaise sauce and crostini

** Chosen as one of the top 18 new dishes in 2006*

Entrees

Florentine Salmon Benedict - \$19.50

Creamy spinach, salmon on a toasted English muffin, poached eggs and Hollandaise sauce with a light salad

Prime Rib of Beef - \$24.95

Grand Cafe's *crusted prime rib of beef, natural jus, horseradish crème, Yukon mashed potatoes, a medley of seasonal vegetables*

Pan Seared Shutome - \$23.25

Yukon mashed potatoes, lemon caper butter, petite vegetables

Angel Hair Pasta - \$21.75

Shrimp, calamari, Portuguese sausage, peas, leeks, tomatoes, light nantua sauce

Crispy Cornish Game Hen - \$23.50

Stuffed hen, red roasted potatoes, seasonal vegetables, truffle butter

Desserts of the Day - \$4.95

Carrot Cake

Double Fudge Chocolate Cake

House made Bread Pudding

Raspberry Swirl Cheesecake

Special Mother's Day Treat - \$6.25

Grand Cafe & Bakery's Lemon Crunch Cake

There is a \$2.75 wine glass charge.