

PORTERS

on the lane

MOTHERS

DAY



BRUNCH

MENU

sitdown brunch menu-\$24.95pp + tax & 20% gratuity
reservations suggested - brunch seating times 11am -1pm -3pm

SIPS

beverages included with brunch

JUICE | COFFEE | TEA

orange juice | regular & decaf coffee | house tea selection

BAKED

GOODS

served family style

CORN BREAD BASKET

fresh homemade corn bread & butter

BRUNCH

DISHES

choose one brunch main course from below

PAN SEARED SALMON

oven roasted potatoes | sautéed asparagus | citrus glaze finish

FRENCH CUT CHICKEN BREAST

herb roasted potatoes | baby carrots | mushroom gravy

PEPPER CRUSTED AHI TUNA **upgrade brunch item add + \$4.95*

seaweed salad | oven roasted potatoes | ginger soy finish

THE BIG BELGIUM WAFFLE

bananas | maple syrup | whipped cream | berries | crispy bacon

STEAK TID BIT & EGG SKILLET

crispy bacon | roasted potatoes | filet tid bits | fried or scrambled egg

bigger skillet extras add an extra egg+ \$2.95 or add steak tid bits+ \$3.95

FARMERS GRILLED CHEESE

fried egg | american cheese | roasted potatoes | country white bread | crispy bacon

NEW ZEALAND BABY LAMB CHOPS

arugula salad | caramelized onions | balsamic reduction | crispy sweet potato chip

MOTHERS EGGS BENEDICT

poached egg | english muffin | ham | prosciutto wrapped asparagus | béarnaise sauce

LOBSTER SQUASHETTI

lobster tail-crab stuffing | zucchini & yellow squash spaghetti strands | white wine | butter | garlic

SHRIMP & SPINACH SALAD

grilled shrimp | asparagus | walnuts | strawberries | onions | balsamic vinaigrette

substitute pepper crust ahi tuna add + \$2.95

SWEET

ENDING

pick a sweet to make brunch complete

APPLE CUPCAKE

vanilla cream frosting | caramel drizzle

FUDGE & CREAM JAR

chocolate fudge brownie | vanilla ice cream | whipped cream

STRAWBERRY CREAM PUFF

homemade cream puff | fresh whipped cream | strawberries

