

“BRUNCH ITEMS”

AMERICAN BREAKFAST

Two eggs your way, applewood smoked bacon, and choice of toast. 11.50

STEAK AND EGGS

Churrasco steak grilled to perfection with two eggs and choice of toast. 16.00

CLASSIC L.E.O.

Scrambled eggs with lox and onion and choice of toast. 14.00

CREATE YOUR OWN OMELET

Three eggs with your choice of toppings, Swiss, Cheddar, Brie, mushrooms, peppers, ham, onions, tomatoes, applewood smoked bacon.

Served with your choice of toast. 12.25

Choose up to three, additional items are 1.00 ea.

All of the above served with Potatoes O'Brien

NOVA SMOKED SALMON PLATTER

Bagel, egg, tomato, onion, capers and cream cheese. 12.75

FRENCH TOAST BACON AND EGGS

Two slices of Challah French toast, two scrambled eggs and two strips of bacon 11.50

BEVERAGES

Soft drinks 2.75 Coffee 3.00 Tea 3.00 Cappuccino 4.00
Espresso 3.50 Evian, San Pellegrino 3.75

Consuming Raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase risk of foodborne illness

18% Voluntary gratuity will be added for your convenience. It may be increased, decreased or removed to reflect the level of service you received.

Split plate charge 1.50

Samuel Cobas, Executive Chef

STARTERS

THAI VEGETABLE POT STICKERS

Pan seared then steamed, served with Ponzu sauce 9.50

QUESADILLA

Applewood smoked bacon, melted Cheddar cheese,
Served with pico de gallo salsa on the side, drizzled with sour cream. 9.00
with chicken 11.00 with steak 13.00 add avocado 2.00

STEAK NACHOS

Charbroiled churrasco steak on top of crispy nacho chips
with pico de gallo, avocado, jalapeno
and sour cream. 13.00 small 31.00 grande

GRILLED BUFFALO WINGS

Chargrilled, tossed in buffalo or sweet chili lime sauce. 11.50

CHILI CON CARNE

Topped with Cheddar cheese and sour cream. Cup 5.00 Bowl 7.00

FLAT BREAD PIZZA CAPRESE

Fresh Mozzarella and tomatoes. Drizzled with Pesto. 10.00

CHURRASCO FLATBREAD PIZZA

Churrasco steak, Pepper Jack Cheese, peppers, onions,
oregano and a splash of chimichurri. 14.00

SALADS

NORMANDY SHORES CAESAR

Fresh romaine hearts, light caesar dressing, shaved parmesan cheese
and our signature garlic crouton. 10.00
grilled chicken 12.50, ahi tuna 15.00

AHI TUNA SALAD

Rare sesame coated Ahi Tuna, served on fresh field greens,
with Asian slaw and our own carrot ginger dressing. 14.50

THE COBB SALAD

Crisp romaine lettuce, egg, bacon, tomato, avocado, fresh roasted turkey breast,
blue cheese, choice of dressing. 12.75

GREEK SALAD

Crisp romaine, marinated mushrooms, red onion, peppers, tomatoes,
feta cheese, anchovies, cucumbers, pepperoncini, pita bread.
served with choice of dressing on the side. 11.50
with chicken 14.00 ahi tuna 14.50

DRESSINGS: Caesar, balsamic vinaigrette, thousand island,
carrot ginger, blue cheese, ranch, honey dijon mustard, house vinaigrette

SANDWICHES & WRAPS

ROAST TURKEY BREAST

Thinly sliced freshly roasted turkey with lettuce and tomato. 10.25

THE BEACH CLUB

Layers of thinly sliced turkey, applewood smoked bacon, avocado, lettuce, tomato, and chive aioli. 12.50

SRIRACHA BBQ CHICKEN SANDWICH

Crispy fried breast of chicken, Vermont Cheddar, Applewood bacon, Sriracha BBQ sauce. Served with lettuce, tomatoes on a brioche bun. 13.50

TUNA SALAD

Solid white albacore tuna salad, lettuce and tomatoes. 10.25

CHICKEN SALAD

Grilled chicken, herbed mayonnaise, lettuce and tomatoes. 10.50

CHICKEN CAESAR WRAP

Strips of grilled chicken breast, hearts of romaine, vine ripe tomatoes, and Caesar dressing. 10.75

Bread Choices

Whole Wheat, White, Rye, Kaiser Roll, Baguette,
Whole Wheat Wrap or Tomato Basil Wrap

All sandwiches and wraps served
with your choice of Cole Slaw or French Fries

Side Salad or Sweet Potato Fries
can be substituted to any Entrée or Sandwich for 1.25

Split plate charge 1.50

FROM THE GRILL

WAGYU SLIDERS

Three Wagyu patties with grain mustard aioli and Vermont cheddar. 12.50

CHURRASCO SANDWICH

Marinated churrasco steak, onion and a touch of chimichurri sauce. Served on a fresh baguette. 14.50

NORMANDY SHORES BURGER

Certified Angus beef with our own seasonings, served with lettuce, tomatoes, sweet onions, and pickle. 12.50
Blue cheese, Cheddar, Swiss, bacon, mushrooms.
Each topping 1.50

AHI TUNA SANDWICH

Rare ahi tuna sliced thin with wakame salad and wasabi cream, served on a fresh brioche bun. 14.50

ALL BEEF JUMBO QUARTER POUNDER HOT DOG

With choice of sauerkraut, onions, and relish. 6.50

TUNA MELT

Albacore tuna salad with Cheddar and tomato. 11.75

FISH SANDWICH

Grilled, Blackened or Crispy Fried.
Served on a brioche bun with lettuce, tomatoes and tartar sauce. MKT Price

DESSERTS

NEW YORK APPLE CRUMB CAKE

Crumb cake filled with sautéed apples, butter and mixed spices topped with extra-large buttery crumbs. 6.25

HOUSEMADE RASPBERRY CHEESECAKE

Cheesecake with raspberry marmalade and cream rosettes. 6.25

HOUSEMADE GRAND MARNIER FLAN

Grand Marnier flan with carmel and whipped cream. 6.25