



# CHAMPAGNE SUNDAY BRUNCH

Served from 11 to 2

*All our Brunch Entrees are served with Home Fries, New Orleans Beignets and Fresh Fruit.*

## OMELETTES & BENEDICTS

### Flounder's Seafood Omelette

Six Eggs filled with tiny Gulf Shrimp, bits of Fresh Deep Water Fish, Diced Onions and Bell Peppers and Monterey Jack Cheese

### Classic Denver Omelette

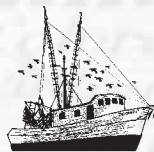
A Whole Half-Dozen Fresh Eggs with Diced Canadian Bacon, Bell Pepper, Onions and Cheddar Cheese

### Classic Eggs Benedict

Two Poached Eggs\* served on toasted English Muffins with Canadian Bacon, Garden Tomatoes and topped with Hollandaise Sauce

### Fried Green Tomatoes and Bacon Benedict

Two Poached Eggs\* served over Hickory Smoked Bacon and Fried Green Tomatoes



### Bananas Foster French Toast

Three slices of French Bread, smothered with Fresh Bananas and House Made Brown Sugar and Rum Sauce topped with Whipped Cream

### Rise & Shine

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon and Home Fries

**Bottomless Glass of Champagne**

**Red/White Sangria. . . . gl./pitcher**

\* H.R.S. Warning: Raw & Undercooked Foods: Foods from animals such as meat, poultry, fish shellfish, oysters and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of foodborne illness. Young children, pregnant women, older adults and those with compromised immune systems are particularly vulnerable.