

# Breakfast

SERVED ALL DAY

## Fresh Start

HOT OATMEAL	Served with brown sugar and raisins	\$6.75
SEASONAL FRUIT PLATE	Served with banana bread	\$15.75
YOGURT PARFAIT	Vanilla yogurt, granola and seasonal fruit	\$7.25

HICKORY-SMOKED SALMON PLATE	Traditional condiments, served with a toasted bagel and cream cheese	\$19.00
TOASTED BAGEL	Plain, sesame or everything, served with cream cheese	\$6.00

## Egg Specialties

Served with breakfast potatoes and toast when appropriate

THE JACKPOT	Two eggs any style and buttermilk pancakes, served with bacon and pork or turkey sausage	\$16.75
TWO FARM FRESH EGGS ANY STYLE	Served with choice of bacon, pork or turkey sausage, smoked ham, pork roll, scrapple, corned beef hash or Canadian bacon	\$13.00
TRADITIONAL EGGS BENEDICT	Toasted English muffin with Canadian bacon, poached eggs and hollandaise sauce	\$16.00
THE LEO	Soft scrambled eggs with salmon lox and sautéed onion	\$14.50
THE TRENTON	Pork roll, egg any style and Cooper Sharp cheese on a toasted kaiser roll	\$12.00

## Three Egg Omelets

Farm-fresh eggs, served with breakfast potatoes and toast

Substitute Egg Beaters or egg whites for \$1.25

SPANISH	Black olives, onions, peppers and Spanish red sauce	\$14.00
WESTERN	Ham, peppers and onions	\$14.00
FARMER	Sausage, bacon, potatoes, peppers and onions	\$14.50
B.Y.O.	Choice of three: hickory-smoked bacon, smoked ham, sausage, tomatoes, onions, peppers, mushrooms, spinach, feta cheese, Swiss cheese, Cheddar cheese or American cheese	\$14.00
	Additional Items	\$1.50 each

## Griddle

BELGIAN WAFFLE	Warm maple syrup and butter	\$11.00
	Seasonal berries and whipped cream	\$13.00
CINNAMON SWIRL FRENCH TOAST	Vanilla and cinnamon	\$12.50
	Seasonal berries and whipped cream	\$14.50
BUTTERMILK PANCAKES	Three fluffy pancakes served with warm butter and syrup	\$11.25
	Add blueberries, bananas or chocolate chips	\$13.25

## Patisserie

Buttered croissants, jumbo muffins, assorted danish or banana bread \$6.00 each

## Side Orders

BACON, PORK OR TURKEY SAUSAGE, CANADIAN BACON, SCRAPPLE, PORK ROLL, SMOKED HAM OR CORNED BEEF HASH	\$7.00
BREAKFAST POTATOES	\$6.00
FRUIT CUP	\$6.00

## Beverages

FOUNTAIN SOFT DRINKS	Coke, Diet Coke, Sprite, ginger ale or unsweetened iced tea	\$5.00
CHILLED JUICES	Orange, grapefruit, apple, cranberry, pineapple, tomato or V8	\$5.25
HOT BEVERAGES	Coffee, hot tea or hot chocolate	\$5.00
MILK	Skim, 2% or whole	\$5.25
MILK SHAKES	Chocolate, vanilla, malted or strawberry	\$8.50

Michael Patrick's  
BRASSERIE

## To Start

JUMBO SHRIMP COCKTAIL (5)	Ice cold with zesty cocktail sauce	\$18.50
MARYLAND CRAB CAKES	Roasted red pepper purée and chipotle remoulade	\$20.00
BUFFALO CHICKEN TENDERS	Crispy, fried boneless tenders tossed in garlic hot sauce and finished with blue cheese crumbles	\$12.00
BUFFALO CHICKEN WINGS	Tossed in our garlic hot sauce with blue cheese dressing and celery sticks	\$12.00
CHICKEN OR BEEF QUESADILLA	Bell pepper, onion, Cheddar cheese, guacamole, sour cream and salsa	\$13.50
FRIED MOZZARELLA	Served with marinara sauce	\$10.00
CHICKEN OR BEEF NACHOS	Tortilla chips, tomato, green onion, black beans, jalapeños, Jack and Cheddar cheeses, served with salsa, guacamole and sour cream	\$13.50
GARDEN SALAD	Mixed greens with choice of dressing available upon request	\$7.00

## Soups

MATZO BALL	Hearty broth, vegetables and chicken	\$8.00
FRENCH ONION	Seasoned crouton and glazed with Swiss cheese	\$9.00
SOUP DU JOUR	Chef's daily feature with seasonal ingredients	\$7.00

## Salads

CHOPPED HOUSE	Crisp lettuce, tomato, cucumber, red onion and balsamic vinaigrette	\$12.00
WEDGE	Iceberg lettuce, crisp bacon, chopped tomato, red onion and Gorgonzola dressing	\$13.00
GRILLED CHICKEN OR SHRIMP CAESAR	Crisp romaine lettuce, traditional Caesar dressing, with a Parmesan garlic crisp	\$16.75
MANDARIN CHICKEN	Grilled chicken breast, Mandarin oranges, almonds, fried noodles, cucumber, tomato and sesame dressing	\$17.00
THE COBB	Grilled chicken, avocado, hard boiled egg, bacon, tomato, blue cheese crumbles and buttermilk ranch dressing	\$17.00

## Deli Board

Choose one from each section. Served with potato chips. \$13.00

MEATS		CHEESES		BREADS
Chicken Salad	Ham	American	Provolone	White
Tuna Salad	Turkey	Swiss	Cooper Sharp	Wheat
Egg Salad	Roast Beef	Cheddar	Pepper Jack	Rye

HALF SANDWICH & SOUP COMBO Choice of half a Deli Board sandwich and matzo ball or soup of the day \$14.00

Add French Onion Soup \$1.00

## Signature Sandwiches

Served with potato chips or fries

PHILLY CHEESESTEAK	Peppers, onions and cheese, served on a crusty roll	\$15.00
CLUB SANDWICH	Turkey, bacon, lettuce, tomato and mayonnaise, served on choice of toasted bread	\$14.50
REUBEN (CORNERED BEEF)	Swiss cheese, sauerkraut and Thousand Island, served on Jewish rye bread	\$16.00
GRILLED CHICKEN BREAST SANDWICH	Swiss cheese, grilled onion, smoked bacon, lettuce and tomato	\$13.75
ITALIAN SUB	Sliced Italian meats, provolone, lettuce, tomato, onion and cherry pepper relish	\$14.50
BLT TURKEY WRAP	Applewood smoked bacon, lettuce, tomato and mayonnaise	\$14.00
FRENCH DIP	Thinly-sliced roast beef topped with provolone, served on a crispy roll	\$15.00
RUSTIC GRILLED CHEESE & SOUP COMBO	Choice of cheese paired with our soup du jour or matzo ball	\$14.00
	Add French Onion Soup \$1.00	

## Pizza

10" Pie		
CHEESE	Tomato, mozzarella and parmesan cheese	\$9.50
PEPPERONI	Tomato and mozzarella	\$11.50
MARGHERITA	Tomato, mozzarella, garlic and basil	\$12.50

## Gourmet Burgers

Chargrilled 8 oz. burger served with potato chips or fries		
MICHAEL PATRICK'S BURGER	Served on a brioche bun with lettuce, tomato and onion. Choice of cheese	\$15.00
THE DOUBLE DOWN BURGER	Stacked with grilled pork roll and a fried egg, glazed with Cooper Sharp cheese	\$17.00
Add Bacon	\$3.50	

## Specialties

FILET MIGNON	8 oz. choice beef tenderloin served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	\$42.00
NEW YORK STRIP	Char-broiled 12 oz. New York strip served with seasonal vegetables and your choice of a baked potato, mashed potatoes or fries	\$43.00
OPEN-FACED HOT TURKEY PLATTER	Slow-roasted and served with homemade turkey gravy over your choice of bread, complemented with mashed potatoes, seasonal vegetables and cranberry sauce	\$17.50
PAN SEARED ATLANTIC SALMON	Dijon crusted and served with lemon butter sauce, seasonal vegetables and pesto jasmine rice	\$30.00
FISH & CHIPS	Served with malt vinegar, fries and homemade coleslaw	\$18.75
MEATLOAF PLATTER	Served with mushroom gravy, mashed potatoes and seasonal vegetables	\$17.50
CHICKEN POT PIE	Sherry-spiked, flaky pastry	\$17.00
GRILLED CHICKEN	Served with lemon-caper butter, tomato, lemon-thyme relish and pesto jasmine rice	\$21.00
CHEESE RAVIOLI	Served with homemade marinara sauce and garlic bread	\$18.25
SHRIMP SCAMPI	Lemon garlic-basil butter sauce over angel hair pasta	\$27.00
SPAGHETTI AND MEATBALLS	Imported pasta served with homemade meatballs and marinara sauce	\$22.00
CHICKEN MILANESE	Pan fried chicken cutlet topped with tossed arugula in lemon vinaigrette and shaved parmesan	\$22.00
CHICKEN PARMIGIANA	Pan-fried chicken cutlets topped with house made marinara and glazed with mozzarella cheese	\$23.00

## Side Orders

BREAKFAST POTATOES, FRENCH FRIES, MASHED POTATOES, BAKED POTATO, OR SEASONAL VEGETABLES	\$6.00
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## Beverages

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CHILLED JUICES	Orange, grapefruit, apple, cranberry, pineapple, tomato or V8	\$5.25
HOT BEVERAGES	Coffee, hot tea or hot chocolate	\$5.00
MILK	2% or whole	\$5.00
MILK SHAKES	Chocolate, vanilla, malted or strawberry	\$8.50

## Desserts

CARROT CAKE	Classic carrot cake with cream cheese icing	\$9.75
NEW YORK CHEESECAKE	Light and creamy with a graham cracker crust	\$9.75
TRIPLE CHOCOLATE CAKE	Rich chocolate cake layered with chocolate mousse and finished with chocolate ganache	\$9.75
ICE CREAM	Vanilla, chocolate or strawberry	\$7.50
WARM APPLE CRISP	Cinnamon spiked apples topped with brown sugar crumb A la mode	\$8.75
		\$9.75

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.