

Michael R. McCarty's

Palm Beach

BRUNCH

APPETIZERS

Field Greens 7

Choice of dressing.

Caesar Salad 9

Chicken 12, salmon 14, shrimp 18, or crab cake 20.

Sesame Seared Tuna & Seaweed Salad 15

Wasabi, soy sauce & pickled ginger.

Fresh Berries 8

Strawberries, raspberries and blueberries.

Jumbo Shrimp Cocktail 16

Three extra large shrimp with traditional cocktail sauce.

Jumbo Lump Crab Cocktail 18

Served with traditional cocktail sauce.

Bagel and Smoked Salmon 13

Vine ripe tomato, red onion and cream cheese.

SOUPS

Vichyssoise 7

Soup du Jour 9

EGGS & GRIDDLE CAKES

Two Eggs Any Style 8

Three Egg Omelette 11

Eggs Benedict 13

Corned Beef Hash, Home Fried Potatoes & Eggs 14

French Toast 8

Homemade Waffle 9

Belgian Waffle 13

Poached Eggs on Crab Cakes 23

Traditional hollandaise sauce.

SANDWICHES, ENTRÉES, & SALADS

All sandwiches are served with french fried potatoes and homemade slaw.

Grilled Angus Hamburger 9

Char-grilled & served on a Kaiser roll.

Grilled Chicken Club 11

Nueske's bacon lettuce tomato mayo.

Jumbo Lump Crab Cake Sandwich 16

Remoulade sauce.

Winter Green Duck Breast Salad 15

Frisse, Belgian endive, bleu cheese, pears & candied pecans.

Chopped Chicken Cobb Salad 15

Chopped romaine, tomato, egg, bacon, & avocado, bleu cheese, & herb vinaigrette.

Cheese Souffle 16

With petite salad.

Chicken Hash 11

Toast points, green bean, & currant jelly.

Grilled Atlantic Salmon 14

Wilted spinach, smoked tomato vinaigrette.

Yellowfin Tuna Burger 14

Ground tuna burger with wasabi mayonnaise on a Kaiser roll.

Cold Poached Salmon 13

Sauce Verte & cucumber dill salad.

Chicken Capri 15

Blessed with herb oil, field greens & shaved parmesan.

New England Lobster Roll 17

Traditional New England lobster roll served with coleslaw and fries.

A LA CARTE

Apple Smoked Bacon 4

Canadian Bacon 4

Sausage Links 4

Corned Beef Hash 6

Toast / English Muffin 3

Bagel 3

Home Fries 4

Ham 4

Ryan D. Chase, Executive Chef

Sharing Charge 10