



MAMARONECK DINER & PIZZA

OUR FAMOUS PAN PIZZA

	SMALL	LARGE		SMALL	LARGE
PLAIN CHEESE	8.00	13.00	GIARDINIERA	10.50	15.50
<i>Our Pizza is topped with Mozzarella & White Cheddar Cheese Blend</i>			<i>Topped with Fresh Grilled Vegetables (Eggplant, Zucchini, Roasted Peppers, Red Onion & Fresh Garlic)</i>		
MARGARITA	8.50	13.50	ROSEMARY CHICKEN	11.50	16.50
<i>Topped with Fresh Basil</i>			<i>Topped with Fresh Grilled Chicken & Fresh Rosemary</i>		
VEGGIE	10.50	15.50	NAPOLETANA	10.50	15.50
<i>Topped with Fresh Mushrooms, Kalamata Olives, Green Peppers & Onions</i>			<i>Topped with Eggplant, Italian Sausage & Roasted Peppers</i>		
SPINOCOLI	10.50	15.50	BUFFALO CHICKEN	11.50	16.50
<i>Topped with Fresh Spinach, Broccoli, Diced Tomatoes & Fresh Garlic</i>			<i>Topped with Spicy Diced Crunchy Chicken with Red Onions & Peppers</i>		
SALAD	10.50	15.50	MEXICAN	11.50	16.50
<i>Topped with Shredded Lettuce, Tomato, Onions, Peppers, Kalamata Olives & Mozzarella Cheese with Oil & Vinegar</i>			<i>Topped with Bacon, Sausage, Jalapeños & Red Onions</i>		

MAMARONECK SPECIAL

Topped with Portabella Mushrooms, Kalamata Olives, Italian Sausage, Pepperoni, Onions & Peppers
Sm. 13.50 • Lg. 18.50

APPETIZERS & STARTERS

STUFFED SWEET POTATO

Dates, Walnuts & Gorgonzola, drizzled with Honey 8.00

SWEET CHILI CHICKEN TENDERS

Skewered Chicken Tenders, grilled and served with Sweet Chili Sauce 9.25

MEDITERRANEAN SPREADS

Hummus, Eggplant Salad & Tirokafteri (Whipped Spicy Feta Cheese Spread), served with Pita Bread 10.50

PITA CHIPS

Crisp Baked Pita Triangles topped with Virgin Olive Oil, Parmesan Cheese, served with Hummus 6.00

CRAB CAKE SLIDERS (3)

Shredded Leaf Lettuce, Lemon Dill Mayo 11.50

BURGER SLIDERS (3)

Topped with Jack Cheese & Pickled Red Onion Relish 8.50

3 BEAN & BEEF CHILI

topped with Sour Cream, served in a Tortilla Shell 8.00

HALF RACK BBQ RIBS 12.50

NACHOS
Topped with Shredded Lettuce, Melted Cheddar, Pico de Gallo, Hot Salsa, Chili with Beans & Sour Cream 10.00

ELLIE'S POTATO WEDGES

Fried Idaho Wedges, topped with Cheddar, Smoked Bacon, Chives & Sour Cream 7.50

FRIED CALAMARI

Served with Marinara Sauce 10.00

MOZZARELLA STICKS

Served with Marinara Sauce 9.00

CHICKEN TENDERS

Served with Honey Mustard or BBQ Sauce 9.00

BUFFALO WINGS

Tossed in a Mild or Hot Sauce, served with Celery Sticks & Bleu Cheese 10.00

BONELESS WINGS

Tossed in a Mild, Hot or BBQ Sauce, served with Celery Sticks and Bleu Cheese 10.00

CHOO CHOO PLATTER

Chicken Tenders, Mozzarella Sticks, Mild Buffalo Wings & Cheese Nachos, served with Bleu Cheese, Marinara & Sour Cream 15.00

HOMEMADE SOUPS of the DAY

Cup 4.50 • Bowl 5.50

CROCK of FRENCH ONION SOUP 6.50

SOUPS TO-GO 16 oz. 5.50 • Quart 8.50

***We Proudly Serve the Finest Pure Water
Using State of the Art Allini Water Purification System***

FRESH SALADS

SALADS ARE SERVED WITH PITA BREAD

Add Grilled Chicken or Turkey to any Salad 4.50 Extra

Add Grilled Salmon to any Salad 7.00 Extra

Add Crab Cakes to any Salad 6.50 Extra

CAESAR 10.00

GREEK

Tomatoes, Cucumbers, Peppers, Onions,
Feta Cheese, Kalamata Olives, Stuffed Grape Leaves,
Oregano, Iceberg & Romaine,
with House Greek Vinaigrette 12.00

CALIFORNIA

Sliced Grilled Chicken over Salad Greens with Tomatoes,
Cucumbers, Onions & Shredded Cheddar Cheese 13.00

MESCLUN

Fresh Mesclun Greens with Walnuts,
Crumbled Gorgonzola Cheese and Red Onions,
tossed with a Citrus Vinaigrette 10.50

WARM SUMMER

Chicken Apple Sausage, Mesclun Greens, Walnuts,
Fresh Diced Apples, tossed with a Citrus Vinaigrette 13.00

FIVE SHADES OF GREEN

Diced Granny Smith Apples, Avocado,
Cucumbers, Pistachios, Raisins,
Crumbled Gorgonzola, Chive Vinaigrette 13.00

BUFFALO CHICKEN

Diced Breaded Chicken Cutlet over Salad Greens,
Cheddar Cheese, Hard Boiled Egg, Tomatoes, Cucumbers,
Onions & Kalamata Olives (Specify Hot or Mild) 13.00

TURKEY COBB

Mixed Greens, Diced Turkey, Gorgonzola,
Diced Bacon, Avocado, Hard Boiled Egg,
Tomato & Cucumbers 13.00

ALL-SEASON

Mixed Greens, Endive, Gorgonzola, Walnuts,
Pepperoncini, Diced Grilled Chicken, Pears, Onions,
Tomatoes, Cucumbers, Balsamic & Olive Oil 13.00

SANTORINI

Grilled Salmon Filet over Baby Spinach Leaves,
Crumbled Feta, Kalamata Olives,
Diced Tomatoes & Onions, tossed in
House Greek Vinaigrette 16.00

MEDITERRANEAN CHOPPED

Romaine Hearts, Tomato, Onion, Kalamata Olives,
Oregano, Parsley, Cucumber, Chic Peas,
Crumbled Feta & Pita Croutons, tossed with
Extra Virgin Olive Oil & Red Vinegar 11.00

ARUGULA CHICKEN

Diced Grilled Chicken, Baby Arugula
tossed with a Garlic Parmesan Vinaigrette,
Grape Tomatoes & Pine Nuts 13.00

WRAP IT UP

HONEY WHEAT TORTILLAS AVAILABLE UPON REQUEST

SERVED WITH YOUR CHOICE OF WAFFLE FRIES OR FRENCH FRIES & COLE SLAW
SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS 1.50 EXTRA

CHICKEN or BEEF FAJITA

With Sautéed Onions and Peppers, served with Salsa & Sour Cream 11.00

CALIFORNIA

Virginia Ham, Swiss Cheese, Avocado, Lettuce & Tomato, served with Salsa & Sour Cream 11.00

MEDITERRANEAN CHICKEN

Tossed with Greek Salad, Feta Cheese, Oil & Vinegar 12.00

AVOCADO B.L.T.

Crisp Bacon, Avocado, Leaf Lettuce, Tomato & Mayonnaise 12.00

CHICKEN CAESAR

Grilled Chicken & Caesar Salad 12.00

BUFFALO CHICKEN

Breaded Chicken, Cheddar Cheese, Leaf Lettuce, Tomato, Hot Sauce 12.00

VEGETARIAN

Whipped Hummus, Lettuce, Tomato, Avocado, Roasted Peppers and Grilled Zucchini,
served with Fresh Fruit Salad 11.00

CHICKEN FLORENTINE

Grilled Breast of Chicken, Fresh Spinach, Roasted Peppers & Fresh Mozzarella
with a Balsamic Vinaigrette, served with Fresh Fruit Salad 13.00

MESCLUN CHICKEN

Mesclun Greens, Gorgonzola, Red Onions & Grilled Chicken tossed with a Citrus Vinaigrette,
served with Fresh Fruit Salad 13.00

TURKEY & SPINACH

Sliced Turkey, Fresh Spinach, Red Onions & Crumbled Gorgonzola Cheese,
Balsamic Vinaigrette, served with Fresh Fruit Salad 13.00

PANINI GRILLED SANDWICHES

ALL PANINIS NOW AVAILABLE WITH MULTI-GRAIN CIABATTA BREAD

SERVED WITH YOUR CHOICE OF WAFFLE FRIES OR FRENCH FRIES & COLE SLAW
SUBSTITUTE SWEET POTATO FRIES OR ONION RINGS 1.50 EXTRA

PHILLY CHEESE STEAK or CHICKEN

with Garlic Spread, Onions, Peppers, Mozzarella Cheese and a Touch of Cajun Spice 12.00

CRAB CAKE

with Lemon Dill Mayonnaise 13.00

BBQ JACK CHICKEN

Breaded Chicken Cutlet, Bacon, Melted Jack Cheese & BBQ Sauce 12.00

PORTABELLA

Grilled Portabella Mushroom with Fresh Mozzarella, Grilled Onion & Roasted Peppers
with Pesto Oil 12.00

CUBAN

Sliced Pork Tenderloin, Ham, Swiss Cheese, Dijon Mustard & Pickles 13.00

HOUSE REUBEN

Pastrami, Turkey, Russian & Mozzarella Cheese 13.00

CALIFORNIA CHICKEN

Grilled Breast of Chicken with Cheddar Cheese, Avocado & Fresh Mushrooms 12.00

SKIRT STEAK

Sliced Skirt Steak with Sautéed Onions & Cheddar Cheese with Garlic Butter 15.50

Substitute House Salad or Fresh Fruit Salad for French Fries 2.50 Extra

Strawberries 3.50 Extra, Blueberries 4.00 Extra

CLASSIC SANDWICHES

Substitute House Salad or Fresh Fruit Salad for French Fries 2.50 Extra

Strawberries 3.50 Extra, Blueberries 4.00 Extra • Substitute Onion Rings or Sweet Potato Fries 1.50 Extra

REUBEN

Corned Beef or Pastrami & Sauerkraut on Grilled
Rye Bread with Melted Swiss & Russian Dressing,
served with French Fries or Waffle Fries
and Cole Slaw 13.00

THE HOME RUN

Grilled NY Sirloin Steak on Garlic Bread topped
with Fried Onions, served with French Fries
or Waffle Fries & Cole Slaw 19.00

GYRO

Beef Strips in a Pita Bread with Parsley, Shredded
Lettuce, Diced Tomatoes & Onions, served with
Tzatziki Sauce & French Fries or Waffle Fries 9.50

SOUVLAKI (Pork or Chicken)

Marinated Chunks of Pork or Chicken rolled in
Pita Bread with Parsley, Diced Tomatoes & Onions,
served with Tzatziki Sauce & French Fries
or Waffle Fries 11.00

FALAFEL SANDWICH

Housemade, Ground Chick Peas & Herbs, fried
and rolled in a Pita with Lettuce, Tomato & Onion,
served with Tzatziki Sauce & French Fries
or Waffle Fries 10.50

CHICKEN LITE

Grilled Breast of Chicken over Pita Bread with
Lettuce, Tomato, Peppers & Cucumbers 11.00

CLUB SANDWICH

Triple Decker Oven Roasted Turkey, Bacon,
Lettuce & Tomato, served with French Fries
or Waffle Fries & Cole Slaw 12.00

CHICKEN or BEEF QUESADILLA

Diced Bacon, Jalapeños and Cheddar Cheese
folded in a Flour Tortilla, served with
Sour Cream & Salsa 12.00

VEGETABLE QUESADILLA

Grilled Vegetables, Jalapeños and Cheddar Cheese
folded in a Flour Tortilla, served with
Sour Cream & Salsa 10.50

VIRGINIA HAM, ROAST TURKEY, ROAST BEEF, CORNED BEEF or PASTRAMI SANDWICH

served with Cole Slaw & Pickle 9.00

HOMEMADE TUNA or CHICKEN SALAD SANDWICH

served with Cole Slaw & Pickle 8.00

Add Tomato .75¢ Extra • Cheese 1.10 Extra • Ham or Bacon 2.50 Extra

BURGERS

ALL SERVED WITH FRENCH FRIES OR WAFFLE FRIES, LETTUCE, TOMATO, COLE SLAW & PICKLE
8 OZ. FRESH GROUND BURGERS, COOKED MEDIUM UNLESS OTHERWISE SPECIFIED

ALL AMERICAN

Your Choice of Cheese 11.50

RANCH

Buttermilk Ranch, Cheddar, Bacon & Grilled Onions 12.50

BACON JACK

BBQ Sauce, Bacon & Jack Cheese 12.50

N.Y. GIANT

Swiss Cheese, Pastrami,
Russian Dressing & Cole Slaw 14.50

GREEK

Tzatziki, Sliced Cucumber, Kalamata Olives, Crumbled Feta 12.50

CALIFORNIA

Gorgonzola Crumbles, Bacon, Leaf Lettuce, Avocado, Pico de Gallo 12.50

HOUSE TURKEY

Ground Turkey Lightly Seasoned, with Dried Cranberries 11.50

HOUSE SALMON

(Ground In-House with Scallions & Fresh Dill) Teriyaki & Green Onion Mayo.
Served with Mesclun Greens tossed with Citrus Vinaigrette or Fries 13.50

SUBSTITUTE ONION RINGS OR SWEET POTATO FRIES INSTEAD OF FRENCH FRIES FOR 1.50 EXTRA

CLASSIC ENTREES

SERVED WITH MIXED GREEN SALAD

CRISPY FRIED FISH & CHIPS

Crispy Tilapia Filets with Lemon Wedges & Tartar Sauce,
served with French Fries or Waffle Fries & Vegetable 20.00

3 MEATLOAF

Ground Veal, Beef and Pork Sausage, topped with Gravy,
served with Potato & Vegetable 16.00

CHICKEN PARMIGIANA

served with a Side of Pasta 18.50

COUNTRY FRIED CHICKEN (4 pc)

French Fries or Waffle Fries & Cole Slaw 16.00

STIR FRY CHICKEN

In a Teriyaki Glaze with Stir Fry Vegetables, over Rice 19.00

OVEN ROAST TURKEY

over Stuffing topped with Gravy with Potato & Vegetable 17.00

HALF ROTISSERIE CHICKEN

over Stuffing with Potato & Vegetable 16.00

FROM THE GRILL

SERVED WITH MIXED GREEN SALAD

ROUMANIAN STEAK

Grilled Roasted Pepper & Grilled Red Onion with Potato & Vegetable 25.00

NEW YORK SIRLOIN

Grilled Roasted Pepper & Grilled Red Onion with Potato & Vegetable 27.00

GRILLED PORK TENDERLOIN

with Potato & Vegetable, Olive Oil & Lemon Dressing 18.00

MARINATED GRILLED CHICKEN BREAST

with Potato & Vegetable 18.00

BBQ BABY BACK RIBS

Smoked BBQ Sauce finished on the Grill with Rice & Vegetable 20.00

GRILLED SALMON

Lemon Dill Sauce with Potato & Vegetable 25.00

LEMON-HERB GRILLED TILAPIA

Lemon-Herb Olive Oil with Potato & Vegetable 22.00

MEDITERRANEAN CUISINE

SERVED WITH GREEK SALAD

SPANAKOPITA

Spinach, Feta Cheese & Fresh Herbs wrapped in Strudel Leaves 15.00

GYRO PLATTER

Served Open on Pita Bread with French Fries 15.50

FALAFEL PLATTER

Served Open on Pita Bread with French Fries 15.50

MOUSSAKA

Layers of Eggplant, Potatoes, Ground Beef & Herbs, topped with a Bechamel Sauce 17.00

CHICKEN SOUVLAKI PLATTER

Served Open, 2 Skewers with Pita Bread & French Fries 16.50

PORK SOUVLAKI PLATTER

Served Open, 2 Skewers with Pita Bread & French Fries 17.50

PASTA

SERVED FROM 12 P.M. TO 11 P.M. ONLY

SERVED WITH SMALL HOUSE SALAD

PENNE ALA VODKA

Vodka Cream Sauce with Romano Cheese,
Diced Bacon & Shallots 17.00

RIGATONI & SAUSAGE

Sweet Italian Sausage, Sautéed Fresh Spinach
and Diced Tomatoes with Fresh Garlic, Fresh Basil &
Romano Cheese, tossed with Rigatoni Pasta 18.00

CHICKEN & BROCCOLI

Diced Grilled Breast of Chicken with Fresh Garlic
and Broccoli Florets, tossed with Bow Tie Pasta
and Romano Cheese 18.00

RIGATONI PESTO CHICKEN

Crispy Diced Breast of Chicken with Rigatoni Pasta,
topped with a Romano Cheese,
Garlic & Basil Cream Sauce 18.00

MEDITERRANEAN GARLIC SHRIMP

Sautéed Jumbo Shrimp with White Wine, Lemon Juice,
Clam Broth, Fresh Garlic and Cream with Scallions
and Diced Tomatoes, over Linguini 23.00

SEAFOOD FRA DIABLO

Shrimp, Salmon, Tilapia, Calamari, Clams & Mussels
in a Spicy Tomato Sauce with Linguini 26.00

SIDES

FRENCH FRIES 5.00

SEASONED WAFFLE FRIES 6.50

SWEET POTATO FRIES 6.50

ONION RINGS 7.75

YUKON MASHED POTATO 4.75

BAKED POTATO 3.00

BAKED SWEET POTATO 4.00

PASTA 7.25

SIDE of VEGETABLE (Broccoli or Mixed) 4.50

GRILLED ASPARAGUS

or SAUTÉED BABY SPINACH 6.00

BEVERAGES

HOT COFFEE Sm. 2.25 • Lg. 3.00

HOT TEA Sm. 2.25 • Lg. 2.50

CUP of HOT WATER 1.00

HERBAL TEA Sm. 2.50 • Lg. 2.75

HOT CHOCOLATE Sm. 2.25 • Lg. 3.00

ICED COFFEE (16 oz) 3.00

MILK (16 oz) 2.75

FRESH BREWED ICED TEA 3.00

FRESH SQUEEZED LEMONADE 3.50

SOFT DRINK 3.00

APPLE, CRANBERRY, V-8 or

PINK GRAPEFRUIT JUICE (16 oz) 3.25

FRESH HOUSE SQUEEZED

ORANGE JUICE 16 oz) 4.50

BIG MILK SHAKE (20 oz) 6.00

FOOD ALLERGIES? IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE OWNER, MANAGER, CHEF OR YOUR SERVER

ALL DAY BREAKFAST

EGGS & OMELETTES

EGG WHITES MAY BE SUBSTITUTED FOR 1.00 EXTRA • SUBSTITUTE FRESH STRAWBERRIES FOR BREAKFAST POTATOES 3.50 EXTRA, BLUEBERRIES 4.00 EXTRA
SUBSTITUTE FRESH FRUIT SALAD FOR BREAKFAST POTATOES FOR 2.50 EXTRA • ADD CHEESE 1.10 EXTRA • EXTRA EGG 1.00
ADD HAM, BACON OR SAUSAGE 2.50 EXTRA • CANADIAN BACON 3.50 EXTRA • CHICKEN APPLE SAUSAGE 2.75 EXTRA • TURKEY BACON 2.75 EXTRA

TWO EGGS

(Any Way You Like) served with Toast & Breakfast Potatoes 6.00

NY SIRLOIN STEAK & EGGS

served with Toast & Breakfast Potatoes 19.00

HOUSE-MADE PULLED CORNED BEEF HASH & EGGS, Any Style

served with Toast & Breakfast Potatoes 13.00

GRAND SLAM

Two Eggs with Ham, Bacon & Sausage, served with Toast

& Breakfast Potatoes 10.00

MEDITERRANEAN EGGS

Two Poached Eggs on Toasted Ciabatta with Arugula, Feta Cheese,

Sliced Tomatoes and Olives, topped with Extra Virgin Olive Oil 11.00

EGGS BENEDICT

topped with Hollandaise Sauce, served with Breakfast Potatoes 11.00

CRAB CAKES BENEDICT

Two Poached Eggs over Crab Cakes on a Toasted English Muffin, topped with

Hollandaise Sauce & served with Breakfast Potatoes 13.00

EGGS FLORENTINE

Two Poached Eggs over Fresh Spinach, Fresh Mozzarella & Grilled Tomatoes

on a Toasted English Muffin, served with Breakfast Potatoes 11.00

ITALIAN OMELETTE

Sweet Italian Sausage, Roasted Peppers, Fresh Basil & Fresh Mozzarella,

served with Toast & Breakfast Potatoes 10.50

CALIFORNIA OMELETTE

Fresh Mushrooms & Mozzarella Cheese topped with Avocado, served with

Caesar Salad & Toast 10.50

TURKEY & SPINACH OMELETTE

with Gorgonzola Cheese & Grilled Red Onions, served with Toast

& Breakfast Potatoes 10.50

GRILLED VEGETABLE OMELETTE

Grilled Eggplant, Red Onions, Zucchini & Asparagus, served with Toast

& Breakfast Potatoes 10.00

GARDEN OMELETTE

Grilled Asparagus, Portabella Mushrooms, Diced Tomatoes, Onions

and Fresh Basil, served with Toast & Breakfast Potatoes 10.00

OMELETTE 4 YOUR CHOOSING

(Select Any Four Items) Diced Virginia Ham, Bacon, Sausage, Onion,

Fresh Mushrooms, Broccoli, Peppers, Spinach, Scallions, Tomatoes,

Eggplant or Any Cheese, served with Toast & Breakfast Potatoes 10.00

ANY ONE ITEM OMELETTE

Choose Any One Item From Above, served with Toast

& Breakfast Potatoes 8.00

**CHOICE OF BREADS: White, Whole Wheat, Rye, Black Forest Multi-Grain, Kaiser Roll
Pita, English Muffin or Bagel .60¢ Extra • Cream Cheese 1.50 Extra**

FROM THE GRIDDLE

ALL TOPPED WITH POWDERED SUGAR • SERVED WITH BUTTER & SYRUP

SILVER DOLLAR PANCAKES 7.50

STACK of BUTTERMILK PANCAKES (3) 7.00

CHOCOLATE CHIP PANCAKES (3) 9.00

NANABERRY PANCAKES

Topped with Bananas & Strawberries 10.00

WHOLE WHEAT PANCAKES (3) 9.00

FRUIT CAKES (3)

Pancakes grilled with Blueberries or Apples

or Bananas 9.50

BELGIAN WAFFLE 7.00

CHICKEN & WAFFLE

Crispy Fried Chicken Tenders & Waffle 10.00

FRENCH TOAST

Three Thick Slices of Egg Bread 7.00

NUTELLA-BANANA FRENCH TOAST

Drizzled with Nutella, topped with Bananas 10.00

ULTIMATE STUFFED FRENCH TOAST

Three Thick Slices stuffed with a Cinnamon

Cream Cheese Icing & Sliced Apples, topped with

Fresh Strawberries & Blueberries 12.00

CROISSANT DIPPED FRENCH TOAST

topped with Whipped Cream, Fresh Blueberries

and Strawberries 9.00

AVAILABLE TOPPINGS :

2.00 Extra per Topping: Blueberries or Strawberries • 1.50 Extra: Walnuts, Banana or Real Maple Syrup

BREAKFAST SANDWICHES

SERVED ON CHOICE OF BREAD

BREAKFAST QUESADILLA WRAP

Three Scrambled Eggs wrapped in a Flour Tortilla with Cheddar Cheese, Diced Tomatoes, Diced Bacon

and Jalapeños, served with Fresh Fruit Salad 11.00

BLACK JACK WRAP

Three Scrambled Eggs with Black Beans, Scallions & Jack Cheese, wrapped in a Flour Tortilla,

served with Breakfast Potatoes & Chili 8.50

2 EGG SANDWICH Fried or Scrambled 4.00

with Ham, Bacon or Sausage 6.00

BREAKFAST PANINI

Two Scrambled Eggs with Diced Chicken Apple Sausage, Fresh Mushrooms & Fresh Mozzarella,

served with Fresh Fruit 11.00

CROISSANT SANDWICH

Two Scrambled Eggs with Diced Tomatoes, Fresh Basil & Feta Cheese, served with Fresh Fruit Salad 10.00

TEXAS PANINI

Three Fried Eggs, Bacon, Cheddar Cheese, Lettuce, Tomato, Dijon Mustard & Mayo

on Grilled Ciabatta Bread, served with Breakfast Potatoes 9.50

CHEESES:

AMERICAN • SWISS • MOZZARELLA • CHEDDAR • JACK • FETA • GORGONZOLA

BAGELS, MUFFINS & MORE

BAGEL 2.50

with Cream Cheese or Peanut Butter 4.00

with Smoked Salmon 11.00

with Smoked Salmon & Cream Cheese 13.00

BAGEL PLATTER

with Smoked Salmon, Capers, Cream Cheese,

Onions, Lettuce, Tomato & Peppers 14.00

TOAST

(White, Whole Wheat, Rye

or Black Forest Multi-Grain) 2.25

CROISSANT 3.00

ENGLISH MUFFIN or POUND CAKE 2.50

ROLL or PITA 2.50

ASSORTED MUFFINS 2.50

APPLE TURNOVER 3.50

ADD PEANUT BUTTER OR CREAM CHEESE 1.50 EXTRA

FRESH FRUIT

FRESH FRUIT SALAD5.50

FRESH BLUEBERRIES7.00

FRESH STRAWBERRIES7.00

BOWL OF HOT OATMEAL 4.25

Served Only 6am - 2pm

WITH FRUIT ADD 2.50 • WITH GRANOLA OR WALNUTS ADD 1.00

GREEK YOGURT 8.00

Topped with Granola or Walnuts, served with Honey

ADD 2.50 FOR FRESH FRUIT

BREAKFAST SIDES

BACON, PORK SAUSAGE or HAM 4.00

CANADIAN BACON 5.00

CHICKEN APPLE SAUSAGE 5.00

TURKEY BACON 4.50

PULLED CORNED BEEF HASH 7.00

WE RESERVE THE RIGHT TO ADD AN 18% GRATUITY ON PARTIES OF FIVE OR MORE

ANY OUT OF "FAMILY" SUBSTITUTIONS WILL RESULT IN ADDITIONAL CHARGES
FOOD ALLERGIES? IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE OWNER, MANAGER, CHEF OR YOUR SERVER