

# The Warwick Hotel

## Sunday Brunch

### STARTERS

#### **BOWL RED PEPPER GOUDA SOUP \$5**

#### **MARGARITA SALAD**

House Mixed Greens topped with a fresh Burrata Cheese ball, Marinated Heirloom Tomatoes and drizzled with Balsamic Dressing \$11

#### **HOUSE TOSSED SALAD**

House Salad Mix topped with sliced Red Onion & Croutons \$4

#### **POUTINE**

Fresh Cut French Fries topped with Cheese Curds, Shaved Prime Rib, Demi Glaze Green Onions and a Fried Egg. \$11

#### **MEAT CANDY**

Fried Pork Belly Tossed with Sweet Baby Ray's BBQ Sauce Served Over Cole Slaw \$10

#### **STEAK NACHOS**

Fresh Fried Garlic Tortilla Chips Topped with Ribeye Steak, Cheddar Jack Cheese Sauce & Fresh Pico de Gallo and Drizzled with Ranch. \$9

### HANDHELDS

#### **FRENCH DIP**

Shaved Prime Rib Served on French Bread with Caramelized Onions, Cheese Curd and Sides of Horseradish Cream Sauce & au Jus. Served with Fresh Cut Fries. 12

#### **WILD MUSHROOM GRILLE**

Garlic Sauteed Wild Mushrooms, Caramelized Onion, Broccoli Rabe and Cheese Curds on Grill Sourdough. Served with Fresh Cut Fries \$11

#### **BACON EGG AND CHEESE**

Sourdough Toast, Bacon, Eggs and Cheddar Cheese. Served with Tater Tots \$8

#### **EGGS BENEDICT**

Ham, Egg, Hollandaise Sauce on Brioche. Served with Home Fries. \$9



## MAIN PLATES

### HAM AND EGGS

8oz Ham and 2 Eggs. Served with Home Fries \$9

### STEAK AND EGGS

8oz Rib Eye and 2 eggs. Served with Home Fries \$15

### QUICHE LORRAINE

Ham, Onions, Spinach and Cheese. \$11

### CHESAPEAKE OMELETTE

3 Eggs, Crab, Spinach and Hollandaise Sauce. Served with Home Fries  
\$12

### WESTERN OMELETTE

3 Eggs, Ham, Peppers and Onions. Served with Home Fries. \$9

### 3 EGG OMELETTE

3 Eggs and Cheese. Served with Home Fries \$8

### BISCUITS AND GRAVY

Biscuits topped with Sausage Gravy. Served with Home Fries. \$12

### FRENCH TOAST

3 Pieces of Sourdough Bread Topped with Whipped Butter and Syrup. \$8

### BELGIAN WAFFLE

Belgian Waffle Topped with Whipped butter, Powdered Sugar, Sweet Syrup and Strawberries. \$8

## BRUNCH COCKTAILS

### BUILD YOUR OWN BLOODY MARY

Your choice of Vodka and you create your own Bloody Mary

### MIMOSAS

Traditional Orange Juice and Champagne \$8

### MANGO MOSCATO SLUSHIE

Icy Cold Drink with Mango & Moscato Wine \$8

### WATERMELON MOJITO SLUSHIE

Rum, Lime Juice, Mint and Watermelon \$8

### CHAM CHAM

Raspberry Liqueur and Champagne \$10

