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Dante's Kitchen Brunch

Brunch Entrees		
Debris and Poached Eggs on a caramelized onion biscuit and to	opped with a demi-glace hollandaise	\$11.00
Steak and Eggs grilled tenderloin with poached eggs topped with béarnaise sauce and served over hash browns		\$12.00
Chorizo and Eggs with roasted chiles, pozole, and topped with avocado		\$10.50
Grilled Shrimp and Grits served with an andouille red eye gravy		\$10.00
Dante Omelette three egg omelette filled with ham, potatoes, portabello mushrooms, and cheddar cheese		\$8.00
Crabmeat and Brie Omelette with green onions and tomatoes		\$10.00
Salads Grilled Chicken and Stilton Cheese Salad served on mixed greens with tomatoes, avocado, crumbled Stilton cheese, and smoked bacon tossed with a Stilton cheese dressing		\$10.50
Grilled Shrimp and Spinach Salad with grilled shrimp, andouille sausage, and pecan encrusted goat cheese tossed with a warm bacon dressing		\$11.00
Crabmeat Cobb Salad fresh crabmeat on mixed greens with chopped egg, bacon, avocado, Stilton cheese, and tomato tossed with a buttermilk dressing		\$12.00
Sandwiches Hand Cut Ham and Brie served warm on ciabatta with a sweet onion and thyme relish		\$9.00
Steak Sandwich on ciabatta with caramelized onions and peppers with horseradish mayonnaise		\$12.00
Pulled Pork Sandwich smothered in our Abita Turbo Dog barbeque sauce and served on ciabatta topped with blue cheese cole slaw		\$9.00
Sides		
Stone Ground Grits	\$3.00	
Applewood Smoked Bacon	\$2.50	
Hash Browns	\$3.00	
Toast	\$2.00	
2 Eggs Any Style	\$2.00	