

LUNCH + DINNER

Upgrade Your

BREAD BASKET

Six Carrot Raisin Nut Madeleines (130 Cal)
Carrot Raisin Nut Loaf (820 Cal)

APPETIZERS



TRIO OF APPETIZERS*
Trio of Hand-Breaded Chicken Tenders, Black and Bleu Quesadilla and Spinach Artichoke Dip with sliced bread. (985 Cal)

BROCHETTE TRIO*
Skewers of grilled spicy peanut chicken, teriyaki shrimp, and ground beef with red wine sauce, served over a bed of baby greens and tomatoes. (560 Cal)

BLACK AND BLEU QUESADILLA
Blackened roasted chicken, bacon, monterey jack, bleu cheese, tomato and green onion in a flour tortilla. Served with coleslaw, bleu cheese dressing and salsa. (1490 Cal)

HAND-BREADED CHICKEN TENDERS
Made from scratch crispy chicken tenders with ranch and buffalo dipping sauces. (770 Cal)

BAKED BRIE
Lightly melted brie cheese with apple-cranberry relish and walnuts, with sliced bread. (690 Cal)
Pairs well with **HOBNOB PINOT NOIR WINE**

SPINACH ARTICHOKE DIP
Deliciously rich, perfectly creamy and cheesy with spinach and artichokes baked to perfection. Served with sliced bread. Everyone's favorite! (670 Cal)



CHICKEN WINGS
A dozen crispy traditional chicken wings tossed with classic Buffalo or Mango-Habañero sauce. (960-1340 Cal)

SANDWICH TRIO

Choose a Cup of SOUP or Petite SALAD

French Onion Soup (230 Cal)
Tomato Basil Soup (240 Cal)
Corn Chowder (200 Cal)
Petite Caesar Salad (220 Cal)
Petite House Salad with red wine shallot vinaigrette dressing (190 Cal)

Choose a SANDWICH
served with french fries

TURKEY ROYALE
Half sandwich with diced roasted turkey and cranberry-walnut salad with lettuce, tomato and mayonnaise on toasted wheat bread. (550 Cal)

FIVE-WAY GRILLED CHEESE
Cheddar, monterey jack, mozzarella and swiss cheeses melted between parmesan sourdough. (340 Cal)

GRILLED CHICKEN CIABATTA
Half sandwich with grilled chicken, jack cheese, lettuce, tomato and mayonnaise on toasted ciabatta. (420 Cal)

TUNA & CHEDDAR MELT
Half sandwich with albacore tuna salad, melted cheddar and tomato on grilled garlic-parmesan sourdough. (730 Cal)

SOUPS

FRENCH ONION | BOWL

A savory broth with onions topped with crouton, swiss and parmesan cheese. (450 Cal)

TOMATO BASIL | BOWL

A creamy blend of vine-ripened tomatoes and fresh basil. (400 Cal)

CORN CHOWDER | BOWL

A hearty chowder of sweet cream, corn, potatoes, celery and onion. (340 Cal)

SALADS & QUICHE

Add a cup of soup for a little extra

BACON, BLEU CHEESE & WALNUT*

Crisp bacon, strawberries, dried cranberries, tomato, crumbled bleu cheese and mixed greens with balsamic dressing. (660 Cal). Add choice of protein: chicken breast \$, salmon \$, or shrimp skewers \$

MIMI'S CHOPPED COBB

Slow-roasted turkey, bacon, chopped egg, avocado, green onions, tomatoes and crumbled bleu cheese on lettuce with the dressing of your choice. (400-570 Cal)

ROASTED TURKEY CLUB

Triple decker of slow-roasted turkey, bacon, lettuce, tomato and mayonnaise on toasted sourdough. (1040 Cal) Add avocado (70 Cal) for \$

CHICKEN & QUINOA MEDITERRANEAN

Pulled roasted chicken, tomatoes, cucumbers, artichoke hearts, onions, olives, feta cheese and quinoa blend on romaine lettuce tossed in red wine shallot vinaigrette. (460 Cal)

BERRY SPINACH SHRIMP & QUINOA

Two skewers of grilled shrimp, strawberries, blueberries, feta and quinoa blend on baby spinach tossed in fat-free raspberry vinaigrette. (260 Cal)

ASIAN CHICKEN

Roasted chicken, bell peppers, green onions, mandarin oranges and cilantro on shredded cabbage and romaine lettuce tossed with sesame dressing. Topped with fried wontons and sesame seeds. (520 Cal)

TURKEY PESTO CIABATTA

Slow-roasted turkey, mozzarella, avocado, tomato, baby greens, with balsamic dressing and basil pesto mayo on grilled ciabatta bread. (1030 Cal)

POT ROAST SANDWICH

Warm slow-cooked pot roast with ripe tomato, lettuce and mayonnaise on toasted ciabatta bread. (870-940 Cal)

BURGERS

Served with your choice of french fries (130 Cal), petite house salad (190 Cal) or petite Caesar salad (220 Cal). Substitute with a Veggie Patty (220 Cal) for no additional charge.

FRENCH QUARTER BURGER*

100% USDA premium beef patty, crisp bacon, swiss cheese, avocado, lettuce, tomato, red onion, pickles and thousand island dressing on grilled garlic-parmesan sourdough bread. (1280 Cal)

MUSHROOM & BRIE MELT*

Housemade with hickory-smoked bacon, green onion, mozzarella and aged parmesan. Served with petite house salad. (700 Cal)

BRIOCHE CHEESEBURGER*

Housemade with baby spinach, tomato, mozzarella, and aged parmesan. Served with petite house salad. (660 Cal)

QUICHE FLORENTINE

Housemade with baby spinach, tomato, mozzarella, and aged parmesan. Served with petite house salad. (840-870 Cal)

SANDWICHES

FRENCH ONION | BOWL

Served with choice of french fries (130 Cal), petite house salad in red wine shallot vinaigrette (190 Cal), or petite Caesar salad (220 Cal).

TUSCAN STYLE GRILLED CHICKEN*

Grilled chicken, mashed potatoes, sautéed vegetables and artichoke hearts served in a savory sauce. (610 Cal)

CHICKEN POT PIE

Freshly baked with roasted chicken, peas, carrots, onions and potatoes folded into a creamy herb sauce. Topped with a flaky crust. (860 Cal)

FRENCH DIP

Sliced roast beef on ciabatta bread with a side of au jus. (580 Cal) Add bell peppers, caramelized onions, mushroom and mozzarella. (100 Cal)

ROASTED HALF CHICKEN

Slow-roasted with housemade herb butter. Served with choice of two sides. (600 Cal)

PARMESAN CRUSTED CHICKEN PASTA

Crispy hand breaded parmesan chicken breast with melted mozzarella and marinara sauce over linguine. (1290 Cal)

JAMBALAYA

Shrimp, chicken and andouille sausage, bell peppers and onions in a spicy tomato sauce. Served over your choice of penne pasta or long grain rice. (780-790 Cal)

HIBACHI SALMON*

Grilled and topped with a sweet honey glaze. Served with sautéed vegetables and long grain rice. (920 Cal)

GRILLED ATLANTIC SALMON*

Blackened or grilled. Served with choice of two sides. (1390 Cal)

CHICKEN CHEDDAR MAC

Roasted chicken, crumbled bacon with penne in a rich cheddar sauce baked under a parmesan crust. (1390 Cal)

NEW YORK STRIP STEAK*

10 oz. USDA Choice New York Strip dry-aged 28 days, blackened or grilled. Housemade herb butter available upon request. Served with choice of two sides. (750 Cal)

CHICKEN CHEDDAR MAC

Roasted chicken, crumbled bacon with penne in a rich cheddar sauce baked under a parmesan crust. (1390 Cal)

ENTRÉES

Add a cup of soup, petite house salad, or petite Caesar salad for \$

FRENCH POT ROAST

Slowly braised and simmered with carrots, mushrooms and onions. Served on a bed of mashed potatoes. (870 Cal)

MIMI'S MEATLOAF

Our own traditional recipe topped with a red wine shallot sauce. Served with choice of two sides. (450 Cal)

BEER BATTERED FISH & CHIPS

Hand-battered cod fillets with french fries, coleslaw and tartar sauce. (1180 Cal)

COASTAL SHRIMP PASTA

Sautéed shrimp, grape tomatoes, broccoli, and linguine tossed in lemon garlic sauce with white wine reduction. (1030 Cal)

PAIN PERDU WITH MIXED BERRIES

Stuffed brioche french toast filled with orange marmalade and cream cheese blend, then topped with fresh berries and strawberry purée. (1750 Cal)

MALTED WAFFLES

Buttermilk-malt waffles with whipped margarine and maple syrup. (420 Cal)

BREAKFAST BURRITO

Flour tortilla stuffed with braised beef, melted jack and cheddar cheese, scrambled eggs, avocado, tomato, jalapeño, green onion and cilantro. Topped with spicy chipotle sauce and served with roasted potatoes. (1450 Cal)

CINNAMON ROLL FRENCH TOAST

Cinnamon roll french toast with powdered sugar, cinnamon and nutmeg. (720 Cal)

HIBACHI SALMON*

Grilled and topped with a sweet honey glaze. Served with sautéed vegetables and long grain rice. (920 Cal)

GRILLED ATLANTIC SALMON*

Blackened or grilled. Served with choice of two sides. (1390 Cal)

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Roasted chicken, crumbled bacon with penne in a rich cheddar sauce baked under a parmesan crust. (1390 Cal)

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CHICKEN CHEDDAR MAC

Roasted chicken, crumbled bacon with penne in a rich cheddar sauce baked under a parmesan crust. (1390 Cal)

All Day BREAKFAST

GRAND BREAKFAST

Served with two eggs* (160 Cal) any style and your choice of pork sausage (530 Cal), turkey sausage (300 Cal), hickory-smoked bacon (370 Cal), or hickory-smoked ham (910 Cal). Substitute your protein choice with slow-cooked corned beef hash (420 Cal) \$

THE CLASSICS



FLORENTINE BENEDICT*

Bacon, poached eggs, spinach and sliced tomatoes topped with hollandaise sauce on a grilled english muffin. (760 Cal)

CLASSIC BENEDICT*

Hickory-smoked ham and poached eggs topped with hollandaise sauce on a grilled english muffin. (670 Cal)

CORNED BEEF HASH BENEDICT*

3-Course MENU

THREE COURSES

SERVED FROM 11:00AM TO CLOSE

Starter choose one:

PETITE HOUSE SALAD

Tossed in red wine shallot vinaigrette dressing. (190 Cal)

PETITE CAESAR SALAD

Tossed in Caesar dressing with croutons and parmesan. (220 Cal)

CUP OF SOUP

Tomato Basil, Corn Chowder or French Onion. (190 Cal)

Add an Appetizer choose one:

SPINACH ARTICHOKE DIP

Creamy cheese dip with spinach and artichokes baked to perfection. Served with sliced bread. (670 Cal)

BAKED BRIE

Lightly melted brie cheese with apple-cranberry relish and walnuts, with sliced bread. (690 Cal)

Main Course choose one:

POT ROAST DINNER

Slowly braised and simmered in red wine shallot gravy, with choice of two sides. (460 Cal)

PARMESAN CRUSTED CHICKEN

Crispy parmesan chicken breast, melted mozzarella and marinara sauce over linguine. (1290 Cal)

GRILLED ATLANTIC SALMON

Blackened or grilled. Served with choice of two sides. (320 Cal)

SLOW-ROASTED TURKEY

Slow-roasted turkey with gravy, cornbread stuffing and orange-apple cranberry relish. Served with choice of two sides. (700 Cal)

TUSCAN-STYLE GRILLED CHICKEN

Grilled chicken, mashed potatoes, sautéed vegetables and artichoke hearts served in a savory sauce. (610 Cal)

JAMBALAYA

Shrimp, chicken, andouille sausage, bell pepper and onion in jambalaya sauce over penne or long grain rice. (780-790 Cal)

FRENCH POT ROAST

Slowly braised and simmered with carrots, mushrooms and onions. Served on a bed of mashed potatoes. (870 Cal)

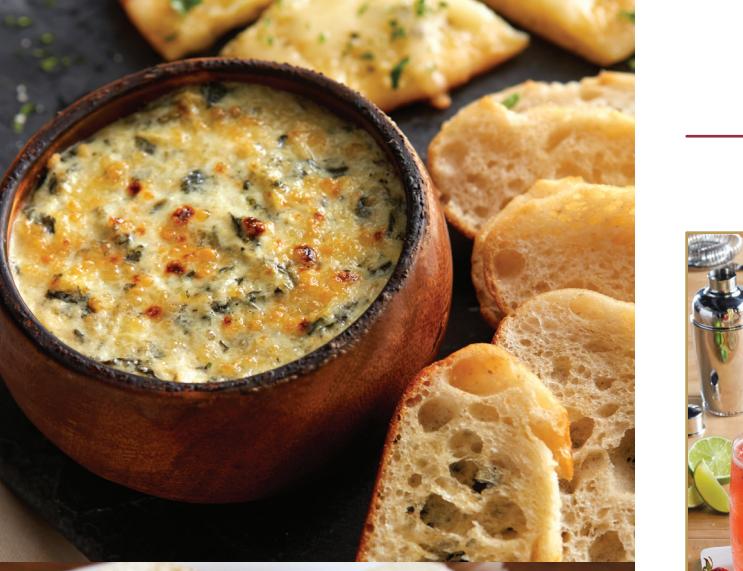
Dessert choose one:

BREAD PUDDING

Made from scratch bread pudding with raisins topped with whiskey sauce and whipped cream. (1060 Cal)

MOLten Lava CAKE

Warm molten chocolate cake with vanilla ice cream and a strawberry. (510 Cal)



COCKTAILS

SKINNY MARGARITA

Tequila, salt rim and a lime wedge. (130 Cal)

PATRÓN MARGARITA

Patrón Silver Tequila, Patrón Citróne, salt rim and a lime wedge. (150 Cal)

WILDBERRY DAISY

Rum, wildberries and fresh lime. (280 Cal)

MIMI'S SANGARITA

Tequila, sangria, orange liqueur and a salt rim. (300 Cal)

GRAND MARNIER MARGARITA

Tequila, Grand Marnier, salt rim and a lime wedge. (290 Cal)

FRENCH 75

A Champagne split, gin, simple syrup and fresh lemon. (310 Cal)

IRISH COFFEE

Hot coffee and Irish whiskey topped with whipped cream. (80 Cal)



MIMOSAS

MIMI-MOSA

A champagne split and orange juice with a tangerine burst. (220 Cal)

SPARKLING MIMOSA FLIGHT

Three of our favorite flavors: White Peach, Triple Berry and Mango. (810 Cal)

CHAMPAGNE SPLIT

(270 Cal)



MARTINIS

APPLE MARTINI

(300 Cal)

COSMOPOLITAN

(180 Cal)

ESPRESSO MARTINI

(170 Cal)

CHOCOLATE MARTINI

(230 Cal)

DRINKS

WINE

WHITE WINE (150 Cal)

Chardonnay, Louis Jadot, Sauvignon Blanc, Kunde Chardonnay, Rodney Strong Rosé Riesling, Chateau Ste. Michelle Moscato, Seven Daughters White Zinfandel Pinot Grigio, Ecco Domani House White

RED WINE (150-160 Cal)

Cabernet Sauvignon, Layer Cake Malbec, Layer Cake Pinot Noir, HobNob Cabernet, Josh Cellars Red Blend, Apothic Merlot, (Noble Vines) 181 Red Sangria, Yellow Tail House Red

BOTTLED BEER (100-180 Cal)

HEINEKEN

STELLA ARTOIS

CORONA

CORONA LIGHT

MILLER LITE

NEWCASTLE



COFFEE BAR

ICED COFFEE

PEANUT BUTTER MOCHA

(380-480 Cal)

WILD BERRY LATTE

(385-420 Cal)

HONEY PEACH LATTE

(385-460 Cal)

HOT COFFEE

FRENCH ROAST COFFEE

(0 Cal)

CAFÉ LATTE

(150 Cal)

CAFÉ AU LAIT

(80 Cal)

ESPRESSO

(0 Cal)

HOT OR ICED

MOCHA LATTE

(380 Cal)

CAPPUCCINO

(130 Cal)

CARAMEL MACCHIATO

(380-485 Cal)

HOT BERRY LATTE

(385-420 Cal)

HONEY LEMON LATTE

(385-460 Cal)

HOT COFFEE

FRENCH ROAST COFFEE

(0 Cal)

CAFÉ LATTE

(150 Cal)

CAFÉ AU LAIT

(80 Cal)

ESPRESSO

(0 Cal)

HOT TEA & HOT CHOCOLATE

HOT TEA

Earl Grey, Green or Chamomile (0 Cal)

HOT CHOCOLATE

(180 Cal)

SODA

COKE

(120 Cal)

DIET COKE

(0 Cal)

SPRITE

(120 Cal)

DR PEPPER

(150 Cal)

ICED TEA

FRESH BREWED ICED TEA

(0 Cal)

TRIPLE BERRY ICED TEA

(270 Cal)

MANGO ICED TEA

(300 Cal)

WHITE PEACH ICED TEA

(300 Cal)

JUICE

ORANGE

(200 Cal)

GRAPEFRUIT

(180 Cal)

APPLE

(200 Cal)

TOMATO

(80 Cal)

CRANBERRY

(250 Cal)

