

2023

Beachtree Cafe and Restaurant, Menu, Date unknown

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BEACH tree

C A F E

RESTAURANT · BAR

fresh

MENU

APPETIZERS & SOUPS

The Beachtree offers Bleu Cheese, Ginger, Honey-Mustard, Lite Ranch, French-Russian Blend and Vinaigrette dressing.

MIXED GREEN SALAD

Crisp iceberg and romaine lettuce, shredded red cabbage, carrots, cucumber, croutons and your choice of dressing. 2.25

CAESAR SALAD

Romaine lettuce tossed with Parmesan cheese, croutons and Caesar dressing. 2.75

SWEET POTATO FRIES

Golden brown strips of sweet potato served with maple-flavored dipping sauce. 2.75

MIXED GRILL SKEWERS

Marinated shrimp, chicken and steak cooked on the charcoal grill and served with barbeque dipping sauce, guacamole or sour cream on the side. 4.95

COCONUT SHRIMP

Shrimp dipped in brown sugar and coconut, then fried crisp and served with pineapple salsa on the side. 5.50

BAKED CLAMS

Chopped clams mixed with a blend of herbs and spices and baked to perfection. 3.95

MOZZARELLA STIX

Lightly breaded strips of mozzarella cheese fried to a golden brown and served with marinara sauce. We make our own! 4.25

SHRIMP TEMPURA

Shrimp dipped in a light batter and fried in traditional Japanese manner, served with tempura vegetables and chopsticks. 5.50

BUFFALO WINGS

Spicy hot wings served with bleu cheese dressing and celery sticks to cool the fire. 4.75

MEXICAN SUPER FRIES

Deep-fried curly french fries smothered with zesty cheese, chili, lettuce, tomatoes, black olives and jalapeños, topped with guacamole and sour cream. 7.95

BEACHTREE SKINS

That's potatoes, of course! Served with bacon, Colby and Monterey jack cheeses and sour cream on the side. 4.95

MIXED BAG

A terrific combination of some of the Beachtree's favorite appetizers. Beachtree skins, baked clams, mozzarella stix, grilled mushrooms and Buffalo wings served with your choice of dipping sauces. 8.95

CROCK OF FRENCH ONION SOUP

Baked with seasoned croutons and smothered with mozzarella cheese. 3.25

SOUP DU JOUR

Soup prepared by the chef daily. Ask your server for today's special. Bowl 2.95 Cup 2.25

CHILI

Rich, full-bodied chili with kidney beans and ground beef served in a crock, topped with Colby and Monterey jack cheeses and chopped scallions. 3.25

SIDE DISHES

COLE SLAW 1.95	FRENCH FRIES 1.95
BAKED POTATO 1.95	BREAD FLATTS 2.50
MASHED POTATOES (Served after 4 p.m.) 1.95	COUNTRY LOAF OF BREAD 2.00
VEGETABLE DU JOUR 1.95	

BLUE PLATE SPECIALS

Served Monday through Saturday after 4 p.m.
Served on Sunday after 2 p.m.

Beachtree Cafe offers American Classics like grandma makes! Choose your favorite days! The mashed potatoes are whipped fresh every day along with delicious pan gravies created by our chefs for your favorite dishes.

MONDAY Meatloaf
Moist meatloaf with gravy, fresh vegetables and mashed potatoes. 7.95

TUESDAY Roast Turkey
Roasted turkey breast, gravy, our own stuffing, whole-berry cranberry sauce, fresh vegetables and mashed potatoes. 8.95

WEDNESDAY Pot Roast
Pot roasted brisket of beef, gravy, fresh vegetables and mashed potatoes. 8.95

THURSDAY Chicken Pot Pie
Savory mixture of chicken, carrots, peas and pearl onions seasoned with thyme and wrapped in a flaky pastry crust. 7.95

FRIDAY Fish Fry
Lightly breaded flounder fillets fried to a golden brown, served with cole slaw and baked potato. 8.95

SATURDAY Roast Leg of Lamb
Roasted leg of lamb rubbed with Dijon and thyme, served with gravy, fresh vegetables and mashed potatoes. 10.95

SUNDAY Roast Loin of Pork
Roasted loin of pork, gravy, sweet and sour red cabbage, potato pancakes and applesauce. 9.95

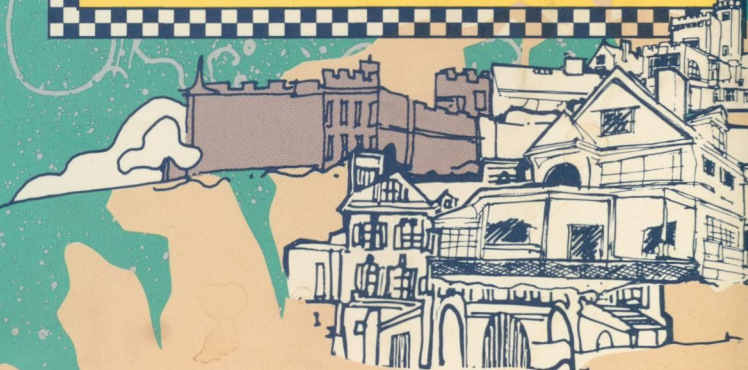
Mixed green salad or a cup of soup du jour, 2.00 with all Blue Plate Specials.

• GIFT CERTIFICATES AVAILABLE FOR ANY OCCASION!

• CATERING FACILITIES AVAILABLE.

• WE SERVE FRESH-SQUEEZED ORANGE AND GRAPEFRUIT JUICE AT THE BEACHTREE.

• WE USE 100% PURE SOY OIL - LOW IN SATURATED FAT AND NO CHOLESTEROL.



PASTA

SEAFOOD ALFREDO WITH FETTUCCINE

Shrimp, scallops and seafood blend in a light cream sauce with Parmesan over spinach and egg fettuccine. 12.95

SHRIMP SCAMPI WITH LINGUINE

Sautéed shrimp and button mushrooms in a garlic butter sauce over linguine. 11.95

BOW TIES WITH SAUSAGE & SWEET PEPPERS

Roasted sausage, sweet peppers and onions served in marinara sauce over bow tie pasta. 8.95

FETTUCCINE PRIMAVERA

Mixed vegetables in a light cream sauce with Parmesan, served over spinach and egg fettuccine. 7.95

SESAME SHRIMP OR CHICKEN

Tender shrimp or chicken dipped in our special sesame seed batter, then deep-fried and served over angel hair pasta in our own light ginger teriyaki sauce.

Chicken 10.95 Shrimp 11.95

SAUTEED VEGETABLE MOZZARELLA

Sautéed fresh vegetables in our marinara sauce topped with melted mozzarella cheese and served over linguine. 8.75

CHICKEN & SCALLOPS TERIYAKI WITH ANGEL HAIR

Sautéed chicken and scallops with snow peas, carrots and mushrooms in teriyaki sauce, served over angel hair pasta. 10.95

SHRIMP & BROCCOLI WITH LINGUINE

Sautéed shrimp and broccoli in a light white wine sauce with Parmesan over linguine. 11.95

CHICKEN PRIMAVERA WITH FETTUCCINE

Tender chicken sautéed with mixed vegetables in a light cream sauce with Parmesan over spinach and egg fettuccine. 9.95

SAUTEED BROCCOLI OVER LINGUINE

Broccoli sautéed with garlic, shallots and olive oil, served with Parmesan cheese tossed over linguine. 7.95

BEACHTREE CLASSICS

Beef, Chicken & Ribs

SIZZLING FAJITAS

Strips of steak or chicken breast marinated and cooked on the charcoal grill. Served on a sizzling platter with onions and peppers. Guacamole, tomatoes, sour cream, shredded lettuce, cheese and soft flour tortillas all on the side.

Chicken 9.95

Steak 10.95

Combination 10.95

CHICKEN CORDON BLEU

Breast of chicken stuffed with ham and Swiss cheese. Topped with mozzarella cheese and mushroom cream sauce. Served with rice and fresh vegetables. 11.95

16 OZ. FILET MIGNON

Beachtree's one and only 16 oz. filet mignon cooked to perfection on the charcoal grill. Served sliced with fresh vegetables, baked potato, au jus and our special Dijon compound butter. 18.95

BREAST OF CHICKEN GRILLED OR CAJUN-STYLE

Boneless breast of chicken served with fresh vegetables and baked potato.

Grilled 9.95

Cajun-Style 9.95

NEW YORK STRIP

A 9 oz. Choice sirloin steak grilled to order, served with baked potato and thinly sliced fried onions. 12.95

Blackened 12.95

BABY BACK RIBS

Tender, meaty ribs cooked on an open charcoal grill, with our own tangy barbeque sauce. Served with french fries and cole slaw. 13.95

Enjoy Beachtree's Pasta, Classics, Seafood and Oriental entrées with a loaf of fresh 'n warm country bread and a crisp garden salad or cup of soup du jour.

SEAFOOD

GRILLED SHRIMP

Skewers of shrimp cooked on a charcoal grill, served with rice, fresh vegetables and our own pineapple salsa on the side. 12.75

FLOUNDER FRANCAISE

Fillet of flounder lightly coated with egg batter, then sautéed with lemon and wine butter sauce. Served with fresh vegetables and baked potato. 11.95

BLACKENED SWORDFISH

10 oz. of swordfish steak coated with Cajun spices and seared in a skillet until "blackened." Served with fresh mixed vegetables and baked potato. 14.95

FISH & CHIPS

Beer-battered cod filets deep-fried. Served with cole slaw, french fries and tartar sauce on the side. 8.95

SEAFOOD ALFREDO WITH FETTUCCINE

Shrimp, scallops and a seafood blend in a light cream sauce with Parmesan over spinach and egg fettuccine. 12.95

SHRIMP SCAMPI WITH LINGUINE

Sautéed shrimp and button mushrooms in a garlic butter sauce over linguine. 11.95

MAINE CRAB CAKES

Crab cakes made from Maine crabmeat, pan-fried, served with cole slaw, baked potato and tartar sauce on the side. 12.95

tree cafe
BABYLON

beachtree cafe
EAST ISLIP

EAST MEETS WEST

TEMPURA CHICKEN OR SHRIMP

Breast of chicken or shrimp dipped in a light batter and fried in traditional Japanese manner. Served with tempura vegetables and chopsticks!! Shrimp 12.95 Chicken 10.95

MONGOLIAN BARBEQUE

Sliced filet mignon marinated in soy sauce, sesame seeds and lemon, then cooked on the charcoal grill. Served on a sizzling platter with fresh mixed vegetables and rice. 13.95

YAKITORI CHICKEN

Breast of chicken marinated in teriyaki sauce and grilled to order. Served with fresh mixed vegetables and rice. 11.95

TERIYAKI STEAK

A 9 oz. Choice sirloin steak marinated in teriyaki sauce and grilled to order. Served with fresh mixed vegetables and rice. 13.95

CHICKEN YAKITORI & SHRIMP TEMPURA

Tender boneless breast of chicken marinated, then broiled together with our special batter-dipped shrimp, and served with dipping sauce, tempura vegetables and rice. 14.95

STIR-FRY SHRIMP OR CHICKEN

Shrimp or breast of chicken stir-fried in a hot wok with fresh mixed vegetables, bean sprouts, scallions, garlic, ginger and soy sauce. Served with rice in a crisp tortilla basket and chopsticks.
Shrimp 11.75 Chicken 10.50

STEAK TERIYAKI & SHRIMP TEMPURA

The Oriental Surf 'n Turf. A Choice steak marinated and grilled as you prefer, served with batter-dipped fried shrimp. All over a bed of tempura vegetables with dipping sauce and rice. 15.95

SALADS

GRILLED CHICKEN SALAD

Grilled breast of chicken, slices of grilled tomato, red onion, broccoli and hard-boiled egg. All on a bed of lettuce with a blend of ginger-honey mustard dressing and a sprinkle of almond slivers. Served with bread flatts. 6.95

CALIFORNIA COBB SALAD

Classic Cobb salad served with cubes of chicken breast, cucumber, tomato, broccoli, sliced egg, shredded Colby and Monterey jack cheeses, crumbled bacon and bread flatts. Your choice of dressing. 7.95

GRILLED TUNA SALAD

Grilled tuna steak on a bed of spinach leaves. Served with slices of hard-boiled egg, grilled tomato, red onion and bread flatts. Lightly coated with balsamic vinaigrette. 7.95

TACO SALAD

A crisp flour tortilla basket filled to the brim with lettuce, chili, Colby and Monterey jack cheeses, topped with tomatoes, olives, jalapeños and sour cream. 6.95

CAESAR SALAD WITH GRILLED CHICKEN

Crisp romaine lettuce with croutons and Parmesan cheese, topped with grilled breast of chicken and Caesar dressing. Served with bread flatts. 6.95

Beachtree Cafe offers three of our signature products to enhance your backyard BBQ or your Sunday Dinner.

Take home a quart of your favorite!

- GINGER DRESSING
- MONGOLIAN BBQ MARINADE
- TERIYAKI MARINADE

6.95



OMELETTES

Beachtree omelettes are served with hash browns, toasted challah bread and strawberry preserves.

WESTERN OMELETTE

A blend of sautéed ham, onions and bell peppers folded into light and fluffy eggs. An American classic! 6.95

BACON 'N CHEESE OMELETTE

A blend of chopped smoky bacon with Colby and Monterey jack cheeses. A Beachtree classic! 6.95

MUSHROOM & SPINACH OMELETTE

Sautéed mushrooms and spinach, Colby and Monterey jack cheeses folded into light fluffy eggs. 6.95

SMOKED SALMON OMELETTE

Tender bite-size pieces of Nova Scotia salmon, fresh dill and sour cream folded into light and fluffy eggs. 7.95

LONG ISLAND



• TAKE OUT ORDERS AVAILABLE.

• CATERING FACILITIES AND PARTY PLANS AVAILABLE FOR YOUR SPECIAL OCCASION.

SANDWICHES

SOUTHWESTERN CHICKEN SANDWICH

Grilled breast of chicken on a toasted roll with lettuce, tomato, Colby and Monterey jack cheeses, guacamole and sweet onion marmalade. Served with tortilla chips and salsa. 6.95

CAJUN CHICKEN SANDWICH

Lightly breaded breast of chicken rolled in Cajun spices, topped with Cheddar cheese, lettuce and tomato. Served with pickled vegetables and french fries. 6.95

GARLIC CHICKEN MELT

Grilled breast of chicken and tomato topped with melted mozzarella and a light garlic butter on a toasted hero roll. Served with french fries. 6.95

BEACHTREE B.L.T.

Triple-decker sandwich made with sliced smoked bacon, lettuce and tomato on toasted challah bread. French fries on the side. 4.50

FILLET OF FLOUNDER

Lightly breaded fried fillet on a toasted roll with tartar sauce, lettuce and tomato. Cole slaw and french fries on the side. 5.95

MUFFULETTA

A New Orleans-style hero. Layers of cappicola, provolone, ham, mozzarella and salami on a large country loaf, topped with a relish made from olives, sweet peppers, artichoke hearts and balsamic vinaigrette. Served with french fries. 7.50

TURKEY STUFFIN'

Roasted breast of turkey with whole-berry cranberry sauce and stuffing on a hero roll with a hint of mayonnaise. Served with a mound of sweet potato fries. 6.50

FILET MIGNON SANDWICH

Tender filet mignon marinated and grilled to your liking, topped with sautéed mushrooms and onions and melted mozzarella cheese. Served on a toasted hero roll with french fries. 7.95

BEACHTREE BURGERS

We start with 100% fresh ground beef, then charbroil to your liking. Our rolls are baked fresh daily.

BACON 'N CHEDDAR BURGER

Smothered with melted Cheddar and crisp bacon. Served with french fries. 6.50

SMOKEHOUSE BURGER

Our juicy half-pound burger brushed with barbecue sauce, topped with grilled Canadian bacon, scallions and melted Cheddar cheese. Served with french fries. 6.50

SOUTHWESTERN BURGER

Charcoal-grilled burger topped with Colby and Monterey jack cheeses, guacamole and sweet onion marmalade. Served with tortilla chips and salsa. 6.50

BEACHTREE BURGER

8 oz. juicy charcoal-grilled burger served with french fries. 5.50

TROPICAL DELIGHTS

FROZEN BANANA DAIQUIRI

Rum, crème de banana, fresh banana and sour mix create a thick, icy treat that will make you go bananas. 4.50

FROZEN "TOP SHELF" MARGARITA

Cool down with this classic chiller. A blend of Cuervo Gold, Cointreau, Grand Marnier and our special sour mix that will take you South of the Border. 4.75

STRAWBERRY BANANA DAIQUIRI

A wild and sweet combo of banana chunks, strawberry daiquiri mix and rum. Two unique tastes that create one great drink. 4.50

RASPBERRY MARGARITA

An out of the ordinary flavor that blends raspberry schnapps, triple sec, tequila and lime juice with sour mix. 4.50

PINA COLADA

A blend of rum, coconut milk and pineapple juice to bring the tropics to you. 4.50

STRAWBERRY DAIQUIRI

Strawberries, rum, strawberry liqueur and lemon blended with shaved ice for a cool, refreshing taste. 4.50

BEACHTREE SPECIALTIES

Our orange and grapefruit juices are squeezed fresh daily for your pleasure.

BT'S ICED TEA

A secret concoction of assorted liquors, soda and a lemon wedge for squeezing. We won't tell, so don't ask. 4.50

MELON BALL

Melon liqueur, vodka and orange juice served over ice. 4.25

BLOODY MARY

Spiced up tomato juice laced with vodka and served with a special veggie. 4.25

WINE COOLER

Burgundy wine jazzed up with lemon-lime soda and fresh lemon. A real thirst quencher. 4.25

MIMOSA

A blend of fresh-squeezed orange juice with our bubbling champagne. A compliment to any of our brunch items! 4.25

SLIPPERY SLIDERS

BEACHBERRY BASH

An ice-creamy cool drink prepared with dark crème de cacao, strawberries, half 'n half, vanilla ice cream and chunks of our famous Mudslide Pie. Your sweet tooth will love you for it! 4.50

O.J. CREAMSICLE

A refreshing blend of orange juice, white crème de cacao, triple sec and vanilla ice cream. Your summertime treat anytime. 4.50

BAILEYS SHAKE

A creamy chocolatey concoction of Baileys Irish Cream, Hershey's syrup, vanilla ice cream and half 'n half. Smooth! 4.50

FROZEN BLACK IRISH

A combination of Baileys, Kahlúa, vodka and mounds of creamy vanilla ice cream. Deep, dark and delicious. 4.50

MUDSLIDE

A mixture of Kahlúa, white crème de cacao and half 'n half with chunks of Mudslide Pie. It slides right down with the greatest of taste. 4.50

BANANA BANSHEE

A blend of banana liqueur, white crème de cacao, mounds of creamy vanilla ice cream and a banana to top it off. A great way to go bananas. 4.50

CHOCOLATE MINT CAFE

For the espresso lover in you! Espresso coffee, white crème de cacao, crème de menthe, half 'n half and Hershey's syrup blended with creamy vanilla ice cream and Oreo cookies. Why go for the ordinary? 4.50

Non-Alcoholic Fruit Frosties

A non-alcoholic blend of fruit juices, shaved ice and a dash of sugar. Great for your designated driver!

VIRGIN PINA COLADA 2.50

VIRGIN STRAWBERRY DAIQUIRI 2.50

VIRGIN MARY 2.50

SUPER LEMON SLUSH 2.50

PINEAPPLE-ORANGE SLUSH 2.50

beachtree cafe
SMITHTOWN

We offer coffee in the bar at no charge every night from 10 p.m. The Beachtree Staff is proud to offer an alternative to over-consumption. Please see our menu for low and non-alcoholic selections.

beachtree cafe
EAST ISIP

CALIFORNIA HOUSE WINES

We serve William Wycliff wines:
Blush, Burgundy or Chablis.

Glass 2.75 Half Carafe 4.75 Full Carafe 7.95

Special Wines by the Glass

WHITE ZINFANDEL, SUTTER HOME

A fresh and fruity popular California blush wine. 3.50

CHARDONNAY, SUTTER HOME

A clear, crisp, slightly tart California white wine. 3.50

The above wines by the glass go perfectly with any of our chicken or fish entrées.

CABERNET SAUVIGNON, SUTTER HOME

A robust, yet smooth California red wine. 3.50

This wine by the glass will enhance any of our beef entrées.

Beverages

We grind our own premium grade Colombian coffee beans fresh daily to provide you with the highest quality coffee available. The aroma and taste will be sure to satisfy!

ESPRESSO 2.00
Regular or decaf.

CAPPUCCINO 2.50
Regular or decaf.

FRESHLY BREWED COFFEE 1.00

FRESHLY BREWED DECAF 1.00

MILK 1.00

TEA 1.00

CHOCOLATE MILK SHAKE 2.50

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE 2.25

PEPSI COLA  1.25

DIET PEPSI  1.25

LEMON / LIME 1.25

GINGER ALE 1.25

ICED TEA 1.25

MINERAL WATER 1.95

• A 15% GRATUITY WILL BE ADDED TO YOUR CHECK FOR PARTIES OF 8 OR MORE.

BEACHTREE'S SPECIAL COFFEES

THE BEACHTREE CAFE

Freshly brewed coffee blended with Baileys Irish Cream and Kahlúa, topped with whipped cream. 4.50

MEXICAN COFFEE

Sip Tía María and coffee through a cool whipped cream head. ¡Ole! 4.50

THE CROWNED ORANGE

A royal marriage of orange liqueur and coffee crowned with whipped cream and an orange peel. 4.50

IRISH COFFEE

A blend of Irish whiskey and coffee crowned with whipped cream. 4.50

Enjoy a snifter of your favorite Cognac:
Rémy Martin, Courvoisier, Hennessy, VSOP.

Indulge in a cup of fresh-brewed espresso or cappuccino supplied by Illy Caffè, maker of one of the world's finest cups of Italian coffees.

FRESHLY BREWED ESPRESSO 2.00 
Regular or decaf.

FRESHLY BREWED CAPPUCCINO 2.50
Regular or decaf.

CHILDREN'S MENU

12 years and under.

GRILLED CHEESE WITH FRIES

2.50 With bacon, add .50

JUNIOR BEACHTREE BURGER

A juicy quarter-pound burger with fries. 2.95
With cheese, add .50 With cheese & bacon, add 1.00

CHICKEN IN A BASKET

Fried breast of chicken served with fries. 2.95

SPAGHETTI

Spaghetti served with marinara sauce. 2.75

HOT DOG WITH FRIES

2.50

KIDDIE SUNDAE

1.50

CHOCOLATE MILK

1.25

CHOCOLATE MILKSHAKE

2.50

• CATERING FACILITIES AND PARTY PLANS
AVAILABLE FOR YOUR SPECIAL OCCASION.

WINDY ISLAND

DESSERTS

DEEP-DISH APPLE COBLER

Piping hot spiced apples, cinnamon and sugar topped with a flaky crust. 3.95 A la mode, add 1.00

CARROT CAKE

Sweet and spicy with a creamy frosting. 2.95

BUNUELOS (Bun way los)

Crispy cinnamon-sugar coated tortilla basket filled with vanilla ice cream, bananas and strawberries. Topped with chocolate syrup, whipped cream, chocolate chips and slivered almonds, garnished with cinnamon-sugar tortilla chips dipped in chocolate. Our house specialty. 4.95

ICE CREAM

Your choice of vanilla, chocolate, cookies 'n cream or raspberry sorbet. 2.50

TOLLHOUSE COOKIE PIE

Chocolate chip cookie pie topped with vanilla ice cream and chocolate syrup, crowned with whipped cream. 4.25

BEACHBERRIES

Fresh strawberries soaked in Grand Marnier, then dipped in chocolate and rolled in toasted coconut, with a garnish of whipped cream. 3.95

BEACHBERRY SUNDAE

Vanilla ice cream with fresh bananas and strawberries. Covered with chocolate syrup and toasted coconut. Crowned with Beachtree Beachberries and whipped cream. 4.95

STRAWBERRY SHORTCAKE

Delicious shortcake with fresh strawberries and whipped cream. 3.95

RICE PUDDING

Rich and creamy, made fresh by our chef especially for you. 2.75

SUNDAY BRUNCH

Beachtree Cafe offers a complimentary special cocktail when ordering from our Sunday Brunch and Omelette selections. Choose either a Mimosa, Bloody Mary, Melon Ball or soft drink. Sunday only. Served until 3:00 p.m.

EGGS BENEDICT

Two country-fresh poached eggs and grilled Canadian bacon on a toasted English muffin, topped with Hollandaise sauce. Served with hash browns and fresh melon. 7.95

EGGS FLORENTINE

Two country-fresh poached eggs, spinach and Swiss cheese on top of a toasted English muffin, with Hollandaise sauce. Served with hash browns and fresh melon. 7.95

STEAK & EGGS

A 9 oz. Choice New York strip steak, three eggs, any style, hash browns and toasted challah bread. 11.95

BEACHTREE STUFFED TOAST

Slices of challah bread stuffed with cream cheese and strawberry preserves, dipped in a cinnamon-egg batter and then lightly browned. Served with fresh melon, bacon and warm, rich syrup. 8.95

FRENCH TOAST

Fluffy slices of challah bread dipped in a cinnamon-egg batter and then lightly browned. Served with fresh melon, bacon and warm, rich syrup. 7.95

BELGIAN WAFFLE

A warm, crispy Belgian waffle served with fresh melon and warm, rich syrup. 6.95 Kid's Waffle 3.50

Side Dishes

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE 2.25

3 EGGS, ANY STYLE, WITH CHALLAH TOAST 3.95

GRILLED VIRGINIA HAM 2.25

HASH BROWNS 1.95

ENGLISH MUFFIN WITH BUTTER AND PRESERVES 1.95

BACON 1.95