### Weekend Brunch Menu

**Breakfast Fare**

- **Eggs Benedict**: 8.95
  - Poached eggs with Canadian bacon and citrus Hollandaise sauce on an English muffin
- **Eggs**: 5.95
  - Two free range eggs prepared the way you like them
  - With Apple Smoked Bacon, Virginia Ham or Link Sausage: 7.95
- **Eggs Orleans**: 10.95
  - Sautéed potato cakes topped with smoked salmon, poached eggs and dill sauce
- **Western Wrap**: 8.95
  - Scrambled eggs with ham, onions, peppers and melted Monterey Jack cheese wrapped and baked in a jalapeño tortilla and served with picante sauce
- **Wild Mushroom & Emmental Cheese Omelette**: 7.95
  - Shiitake, portobello, crimini and button mushrooms with imported Emmental cheese
- **Four Season Egg White Omelette**: 8.95
  - Spinach, mushrooms, broccoli and tomatoes
- **Italian Peasant Omelette**: 8.50
  - Potatoes, bacon, fresh mozzarella and roma tomatoes
- **Pancakes, French Toast or Waffles**: 5.95
  - With pure Vermont maple syrup and whipped butter
- **Blueberry Pancakes**: 7.95
  - With powdered sugar
- **Buttermilk Banana Walnut Pancakes**: 7.95
  - Served with pure Vermont maple syrup
- **French Toast with Mixed Seasonal Berries**: 7.95
  - When available: strawberries, raspberries, blueberries, blackberries
- **Country Waffle**: 8.50
  - Topped with non-fat yogurt, sunflower seeds, walnuts, sun-dried cranberries and clover honey
- **Cinema's Homemade Granola Blend**: 7.95
  - Home made low fat granola with mixed nuts and fresh mixed berries
- **Fresh Fruit Plate**: 7.95
  - Fresh seasonal fruit and berries with low fat yogurt
- **Norwegian Smoked Salmon Platter**: 10.95
  - On a bagel with cream cheese, lettuce, tomatoes, olives and red onions

### Weekend Brunch Specials

- **Eggs Orleans**: 8.95
  - Sautéed potato cakes topped with smoked salmon, poached eggs and dill sauce
- **Cinema Special**: 9.95
  - Scrambled eggs served with smoked salmon and chives on a toasted bagel topped with hollandaise sauce and served with breakfast potatoes
- **Stuffed Cinnamon Raisin French Toast**: 7.95
  - Coated with walnuts and stuffed with cream cheese and fresh strawberries
  - Served with pure maple syrup
- **Grilled Ahi Tuna, Roasted Vegetable and Cannelini Bean Salad**: 11.95
  - Grilled tuna medallions, cannellini beans, and roasted vegetables tossed with a tomato balsamic vinaigrette
- **Trie, Papaya and Caramelized Onion Quesadilla**: 9.95
  - Served with guacamole and salsa
- **Grilled Salmon Wrap**: 8.95
  - Grilled Atlantic salmon filet, tomato, arugula and roasted peppers in a sundried tomato and basil wrap
  - Served with house salad
- **Spinach Pie**: 9.95
  - Baked fresh spinach and feta cheese wrapped in phyllo dough and served with Greek salad

### Sandwiches

- **Grilled Vegetable Burger**: 7.95
  - Angus beef or extra lean turkey breast, hand dressed, served with lettuce, tomato, and fries
- **Cheese, Mushroom or Bacon**: 6.95
- **Mozzarella Sandwich**: 9.95
  - Grilled round of mozzarella on grilled bread with our house made French fries
- **Pesto Chicken Sandwich**: 10.95
  - Grilled chicken breast on French bread
- **Grilled Salmon Wrap**: 8.95
  - Grilled salmon filet, tomato, arugula and Monterey jack cheese in a black bean and tomato salsa wrap
APPETIZERS

CRAB RANGOONS 6.95
light and fluffy dumplings filled with delicious crab and cream cheese

CHICKEN FINGERS 6.95
lightly breaded and fried

SEAFOOD CAKES 6.95
a blend of lobster, blue crab, and shrimp

COCONUT AND BEER BATTERED SHRIMP 7.95
with a citrus and ginger sauce

ROQUEFORT, LEEK AND BACON PIZZA 7.95
home made flat bread, topped with truffle oil and baked with caramelized leeks, roquefort cheese and apple smoked bacon

ORGANIC MESCLUN OR SMALL CAESAR SALAD 4.95

SOUP OF THE DAY 4.50

FRENCH ONION SOUP GRATINE 4.95
baked with garlic herb croutons and emmental cheese

BURGERS AND SANDWICHES

BEEF BURGER - TURKEY BURGER - OR VEGETABLE BURGER 7.95
our beef burgers are charcoal-grilled 10 oz Black Angus beef or extra lean turkey breast, hand-trimmed, low in fat and ground on our premises daily. Served with lettuce, tomato, and fries
Add 1.00 with : white American cheese, mushrooms or bacon

GRILLED CHICKEN AND SMOKED MOZZARELLA SANDWICH 9.95
grilled chicken, smoked fresh mozzarella and marinated oven roasted tomatoes served with pesto sauce on Tuscan peasant bread. Served with our home made french fries

MARINATED STEAK SANDWICH 10.95
with arugula, caramelized onions and cheddar cheese on French bread. Served with our home made French fries

GRILLED ATLANTIC SALMON SANDWICH 11.95
with avocado, arugula and cilantro lime sauce on focaccia. Served with health salad of the day

CALIFORNIA WRAP 8.95
grilled chicken, avocado, bacon, tomato, salsa and Monterey Jack cheese in a black bean wrap

SMOKED TURKEY AND MANGO WRAP 8.95
smoked turkey, sliced mango, mesclun greens and Monterey Jack cheese in a cilantro lime wrap
MAIN COURSE SALADS

CINEMA SALAD 8.95
mixed baby field greens with sun-dried cranberries, mandarin oranges, maytag blue and sliced apples, tossed with champagne vinaigrette

GRILLED PORTOBELLO AND MESCLUN SALAD 7.95
grilled marinated portobello and roasted peppers over organic mesclun greens with balsamic vinaigrette

SALMON NICOISE 11.95
grilled Atlantic salmon with green beans, tomatoes, cucumbers, olives, and hard boiled egg on red leaf lettuce. Served with our fresh herb vinaigrette

COBB SALAD 9.95
grilled chicken breast, avocado, blue cheese, bacon, hard boiled egg and tomatoes arranged on seasonal greens with vinaigrette

WARM STEAK AND SPINACH SALAD 10.95
marinated flank steak, wild mushrooms and red onions sauteed with extra virgin olive oil and balsamic vinegar and tossed with crisp baby spinach

ENTREES AND PASTAS

PENNE CAPRESE 10.95
with fresh mozzarella and basil in tomato sauce

HONEY-SOY GLAZED SALMON FILET 15.95
honey-soy marinated Atlantic salmon filet, charcoal grilled and served over snow peas and rice

CHICKEN POT PIE 12.95
free range chicken, potatoes, peas, carrots and fresh herbs, braised in a light veloute sauce and baked under a flaky pie crust

GRILLED JUMBO SHRIMP 16.95
charcoal grilled pepper marinated shrimp, served over grilled portobello mushroom, mashed potatoes, frizzled leeks and parsley oil

AGED BLACK ANGUS SIRLOIN STEAK 17.95
cajun blackened or roquefort grilled or au poivre. Served with homemade shoestrings

SIDE DISHES

BACON, HAM, or SAUSAGE 2.95
HOME-MADE FRENCH FRIED POTATOES 3.00
SAUTEED HARICOTS VERTS 5.00
ROASTED NEW POTATOES 2.95
SAUTEED SPINACH 4.00
HEALTH SALAD OF THE DAY 3.95