

# Starters



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<b>House Made Gumbo</b>	<b>Shrimp and Crab Cocktail</b>
7	13
<b>Creamy Lobster Bisque</b>	<b>McCann's Steel Cut Oatmeal</b>
8	5
<b>Seared Maine Sea Scallops</b>	<b>Continental Pastries and Fruit</b>
14	8
<b>Classic Caprese Salad</b>	<b>Shaved Smoked Salmon</b>
9	12
<b>Seasonal Fresh Fruit Explosion</b>	<b>Maryland Lump Crab Cakes</b>
10	14

# Brunch Classics



*All Brunch Classics Served with Home Style Potatoes or Fruit (except Sanibel Fitness and Creole Pappardelle)*

## **PRIME RIB 30**

*10 oz. Cut, Horseradish Cream and au jus, Garlicky Creamed Spinach*

## **CASA YBEL SARDOU 11**

*Two Poached Eggs, Artichoke Bottom, Hollandaise, Garlicky Creamed Spinach, Holland Rusk*

## **PAN ROASTED CHICKEN BREAST 18**

*Goat Cheese, Spinach and Sundried Tomato, Pan Drippings, Baby Vegetables*

## **THISTLE BENEDICT 15**

*Two Poached Eggs over Toasted English Muffins, Maple Peppered Bacon, Lump Crab Béarnaise, Asparagus*

## **CREOLE PAPPARDELLE 16**

*Blackened Gulf Shrimp, Tasso Ham, Garlic Butter, Peas, Brabant Potato, Fresh Mushroom*

## **SANIBEL FITNESS 10**

*Egg White Vegetable Frittata, Choice of Maple Peppered Bacon, Apple Wood Smoked Chicken Sausage  
or Country Ham on Grilled Beefsteak Tomatoes*

## **GRILLADES AND PARMESAN GRITS 18**

*Veal Medallions Sautéed in Garlic Butter, Roasted Tomato Demi Glace with our Famous Grits*

## **MIXED GREEN or CAESAR SALAD 8**

*Add: Grilled Tuna, Shrimp, Flat Iron Steak, Chicken or Grouper 10*

# Off The Griddle



*Served with Two Eggs any Style*

**Three Whole Grain Pancakes**

8

**Belgian Waffle**

9

**Cinnamon Raisin Brioche Pain Perdu**

10

**Add Fresh Berries and Whipped Cream**

3

## Signature Omelets



*Your choice of Three Farm Fresh Free Range Eggs, Egg Beaters or Egg Whites Served with Bread Selection*

**BEACHFRONT 14**

*Chorizo, Avocado, Pepper Jack, Black Bean Sauce*

**NEW ORLEANS 13**

*Tasso Ham, Bell Peppers, Onions, Louisiana Artisan Goat Cheese*

**SURF AND TURF 17**

*Certified Angus Tenderloin Tips, Lobster, Caramelized Onion, Smoked Gouda Cheese*

**BUILD YOUR OWN 15**

*Choice of any Three (3) Omelet Ingredients (Excluding Premium)*

### Omelet Ingredients:

**MEATS/FISH:** *Maple Peppered Bacon, Country Ham, Apple Wood Smoked Chicken Sausage,*

*Chorizo, Tasso Ham, Prosciutto, Salami, Smoked Salmon, Grilled Chicken*

**CHEESES:** *Cheddar, Swiss, Pepper Jack, Blue, Goat, Feta, Parmesan, Smoked Gouda, Brie, Mozzarella*

**VEGETABLES:** *Asparagus Tips, Artichoke Hearts, Roasted Red Pepper, Onion, Scallion, Tomato, Wild Mushrooms, Spinach, Avocado, Pico de Gallo, Zucchini, Fresh Bell Pepper, Broccoli*

**PREMIUM:** *Shrimp, Lobster, C.A.B. Tenderloin, Caviar, Scallops* **ADD 10 each**

## Extras



**Breakfast Meats 5**

*Apple Wood Smoked Chicken Sausage,  
Maple Peppered Bacon, Country Ham*

**Eggs (2) 3**

*any style*

**Home Style Potatoes 5**

**Bread Selections 3**

*Toasted Sourdough, Assorted Bagels, English Muffins,  
Mini-Croissants, Mini Muffins*

**Creamy Parmesan and Cheddar Grits 4**

**Fresh Cut Seasonal Fruit 4**

*Chef's a la Carte Dessert Selections Available. Please ask your Server.*