

•JOHNNYLUKES BRUNCH MENU•

AVAILABLE EVERY SUNDAY FROM 11AM-2PM

.....
ALL ITEMS SERVED WITH YOUR CHOICE OF FRESH FRUIT, POTATO KAKES OR HOME FRIES

BISCUITS & GRAVY \$12

WARM, FLAKY HOMESTYLE BISCUITS SMOTHERED WITH
JL'S HOMEMADE SAUSAGE GRAVY TOPPED WITH AN OVER EASY EGG.

EGGS BENEDICT \$12

POACHED EGGS OVER CANADIAN BACON
SERVED ON TOASTED ENGLISH MUFFINS TOPPED WITH HOLLANDAISE.

JL'S CRAB BENEDICT \$14

POACHED EGGS OVER JUMBO LUMP CRAB CAKES
SERVED ON OUR HOMEMADE GRIT CAKES TOPPED WITH HOLLANDAISE.

CHICKEN & WAFFLES \$11

CHICKEN & WAFFLES SERVED WITH CAYENNE MAPLE SYRUP.

ED'S CHICKEN & WAFFLE SUPREME \$14

CHICKEN & WAFFLES SMOTHERED WITH JL'S HOMEMADE SAUSAGE GRAVY
TOPPED WITH A SUNNY SIDE UP EGG.

JL'S FRENCH TOAST \$10

BATTER DIPPED GRILLED TEXAS TOAST TOPPED WITH FRESH STRAWBERRIES & BANANAS.

RISE & SHINE BURGER \$13

8OZ *CERTIFIED ANGUS BEEF*® BURGER TOPPED WITH BACON, EGG,
HOMEMADE POTATO KAKE & CHEDDAR CHEESE.

HUEVOS RANCHEROS \$12

FLOUR TORTILLA SMOTHERED IN REFRIED BEANS
LAYERED WITH PICO DE GALLO AND A BLEND OF MONTEREY JACK & CHEDDAR CHEESE
TOPPED WITH TWO EGGS OVER EASY, AVOCADO, QUESO FRESCO AND CILANTRO.

JANE'S RECOVERY \$13

FRESH SLICED AVOCADO, GOAT CHEESE, BABY SPINACH, BACON, MELTED MOZZARELLA
AND JL'S HOUSE MADE PESTO SAUCE, SERVED OPEN FACE ON TOASTED FRENCH BREAD,
TOPPED WITH TWO SUNNY SIDE UP EGGS.

STEAK & EGGS \$15

6OZ *CERTIFIED ANGUS BEEF*® RIBEYE, SEASONED AND GRILLED OVER AN OPEN FLAME
SERVED WITH TWO EGGS ANY STYLE.

•BRUNCH DELIGHTS•

JL'S MIMOSA \$3
BLOODY MARY \$4
FRESH FRUIT SANGRIA \$4
JL'S DOUBLE MIMOSA \$6

•FOR THE KIDDIES•

WAFFLES & SYRUP \$5
FRENCH TOAST \$6
CHICKEN TENDERS \$7
MAC & CHEESE \$7
GRILLED CHEESE \$7

•THE SWEET SIDE•

PECAN PIE & ICE CREAM \$7
JL'S CRÈME BRULEE \$6

•APPETIZERS•

MARGHERITA FLATBREAD \$8

FRESH TOMATOES, BASIL, MOZZARELLA CHEESE, HOUSE MADE PESTO SAUCE AND BALSAMIC GLAZE.

ADD ONS: CHICKEN-\$4 SHRIMP-\$5 AVOCADO-\$2

AHI TUNA \$11

SUSHI GRADE AHI, SEASONED AND SEARED RARE, TOPPED WITH SESAME SEEDS. SERVED WITH SEAWEED SALAD, PICKLED GINGER, WASABI AND JL'S SIGNATURE SOY SAUCE.

BRIE IN PASTRY \$13

BUTTERY KOSHER BRIE BAKED IN A GOLDEN LIGHT PUFF PASTRY TOPPED WITH YOUR JALAPENO BLACKBERRY OR MIXED BERRY JAM. SERVED WITH APPLES, PEARS AND TOASTED CROSTINI.

WINGS \$11

A WHOLE POUND OF WINGS SERVED WITH CELERY AND CARROTS. CHOOSE FROM GARLIC PARMESAN, HONEY BBQ OR BUFFALO STYLE. SERVED WITH RANCH OR BLEU CHEESE DRESSING.

•SOUPS & SALADS•

SHE CRAB SOUP \$4/\$6

A RICH CREAMY SOUP OF ATLANTIC BLUE CRAB, CREAM AND SHERRY.

BLACKENED CHICKEN CAESAR SALAD \$14

AN 8-OZ. BLACKENED CHICKEN BREAST SERVED OVER CRISP CHOPPED ROMAINE HEARTS TOSSED IN OUR BOLD, FLAVORFUL DRESSING AND TOPPED WITH PARMESAN CHEESE AND CROUTONS.

HOUSE CHOPPED SALAD \$9

CHOPPED SPRING GREENS, RED ONIONS, CUCUMBERS, RED PEPPERS, CELERY, TOMATOES, KALAMATA OLIVES, BLEU CHEESE CRUMBLES, PARMESAN CHEESE AND CINNAMON PECANS.

ADD ON PROTEINS: AHI TUNA-\$8 CHICKEN-\$6 SHRIMP-\$7 SALMON-\$7 CRAB CAKE-\$9

•ENTREES•

THE ALL-AMERICAN BURGER \$12

8OZ CERTIFIED ANGUS BEEF® BURGER OR GRILLED CHICKEN BREAST, TOPPED WITH CHEDDAR CHEESE, LETTUCE, TOMATO, ONION AND A MUSTARD-MAYO MIX.

CRAB CAKE SANDWICH \$14

BROILED JUMBO LUMP CRAB CAKE, SERVED WITH LETTUCE, RED ONION AND OUR HOUSE MADE REMOULADE SAUCE ON A TOASTED POTATO BUN.

JANE'S ADDICTION SANDWICH \$10

FRESH SLICED AVOCADO, GOAT CHEESE, BABY SPINACH AND MELTED MOZZARELLA ON TOASTED FRENCH BREAD WITH JL'S HOUSE MADE PESTO SAUCE.

ADD ON PROTEINS: CHICKEN-\$4 SHRIMP-\$5 BURGER-\$6

LUIGI'S SPAGHETTI & MEATBALLS \$16

SPAGHETTI SMOTHERED WITH LUIGI'S FAMOUS MEAT SAUCE AND MEATBALLS SERVED WITH TOASTED FRENCH BREAD & PAIRED WITH A HOUSE CHOPPED OR CAESAR SALAD.

UNCLE STAN'S CHICKEN POT PIE \$17

A CREAMY BLEND OF PEAS, CARROTS, SWEET ONIONS & CHICKEN BREAST SERVED PIPING HOT, TOPPED WITH PUFF PASTRY, PAIRED WITH A HOUSE CHOPPED OR CAESAR SALAD.