

Andora

Mother's Day Brunch/Lunch 2019

10:00am-3:00pm

Appetizers

Zucchini ribbons rolled with three cheeses over roasted red pepper cream sauce \$11.9

Seared Ahi tuna tataki with radish slaw, ponzu and wasabi \$13.9

Smoked salmon, remoulade, capers, thinly sliced red onion \$12.9

Entrees

Classic French toast served with banana slices and whipped cream \$15

Frittata baked with scrambled eggs, sausage, bacon, peppers, onions, potatoes and cheddar-jack cheese \$15

Caesar salad with garlic croutons, aged parmesan and topped with your choice of grilled chicken breast or Atlantic salmon \$16*

Pan-seared potato and onion pancakes topped with smoked salmon, crème fraiche, scallions and cucumbers \$17

Grilled chicken or Atlantic salmon over field greens, with strawberries, feta cheese, candied pecans and balsamic vinaigrette \$17*

Grilled Atlantic salmon with rice, chef's vegetable medley and teriyaki glaze \$17*

Andora chicken, fire-roasted tomatoes, artichokes, capers and banana peppers served with seven pepper risotto and broccolini \$19

Linguini topped with shrimp grape tomatoes and lobster cream \$26

Crab cake topped with a sunny-side up egg and hollandaise sauce, served with bacon, rice and chef's vegetable medley \$22

Veal Oscar style with jumbo lump crab meat, asparagus, hollandaise crispy potatoes and arugula \$26*

7-ounce North Atlantic lobster tail, saffron cream, pappardelle, spinach, roasted tomatoes, crispy leeks \$42

Grilled eight-ounce filet of beef with mashed potatoes, chef's vegetable medley and herb butter \$56*

All main course entrees include a choice of soup or salad, or fresh fruit.

Salad entrees include choice of soup or fresh fruit.

Thank you for being our guest.

**Items may be ordered undercooked. Consuming raw or undercooked foods may increase the risk of food borne illness.*