

## BREAKFAST

### EGGS BENEDICT \$14

A CLASSIC BRUNCH FAVORITE—SOFT POACHED EGGS AND SAVORY HAM LAYERED ON A TOASTED ENGLISH MUFFIN, TOPPED WITH SILKY HOLLANDAISE SAUCE. SERVED WITH CHOICE OF CRISPY MINI POTATO PANCAKES OR MIXED GREENS SALAD

### SUNSHINE BENEDICT \$16

A BRIGHT TWIST ON A CLASSIC—GRILLED TOMATO ATOP A TOASTED ENGLISH MUFFIN, DRIZZLED WITH SMOOTH HOLLANDAISE AND PAIRED WITH A FRESH ARUGULA SALAD. SERVED WITH A SIDE OF FRESH FRUIT

### OMELETTES \$14

CREATE YOUR PERFECT OMELETTE WITH YOUR CHOICE OF THREE INGREDIENTS: HAM, BACON, SAUSAGE, MUSHROOMS, RED PEPPER, ONION, TOMATO, AMERICAN CHEESE, OR MOZZARELLA. SERVED WITH CRISPY POTATO PANCAKES AND TOAST

### TRADITIONAL BREAKFAST \$12

A CLASSIC MORNING FAVORITE—TWO EGGS COOKED TO YOUR LIKING, SERVED WITH YOUR CHOICE OF CRISPY BACON OR SAVORY SAUSAGE. ACCOMPANIED BY MINI POTATO PANCAKES AND TOAST

### YOGURT PARFAIT \$10

LAYERS OF CREAMY GREEK YOGURT, FRESH FRUIT, AND CRUNCHY GRANOLA, FINISHED WITH A LIGHT DRIZZLE OF HONEY

### GOLDEN DIPPED PANCAKES \$12

FLUFFY PANCAKES, AVAILABLE IN PLAIN OR CHOCOLATE CHIP, COOKED TO GOLDEN PERFECTION AND SERVED WITH YOUR CHOICE OF CRISPY BACON OR SAVORY SAUSAGE. DRIZZLED WITH RICH BROWN BUTTER MAPLE SYRUP

### LEMON BLUEBERRY PANCAKES \$14

LIGHT AND FLUFFY PANCAKES STUDDED WITH BLUEBERRIES, TOPPED WITH A ZESTY LEMON POPPYSEED GLAZE. SERVED WITH YOUR CHOICE OF CRISPY BACON OR SAVORY SAUSAGE, AND DRIZZLED WITH RICH BROWN BUTTER MAPLE SYRUP

### TIRAMISU FRENCH TOAST \$16

THICK SLICES OF TEXAS TOAST DIPPED IN A COFFEE-INFUSED EGG BATTER AND GRIDDLED TO GOLDEN PERFECTION. TOPPED WITH A RICH SABAYON CREAM AND A DUSTING OF COCOA POWDER. SERVED WITH YOUR CHOICE OF CRISPY BACON OR SAVORY SAUSAGE

### CLASSIC FRENCH TOAST \$15

THICK SLICES OF TEXAS TOAST, COOKED TO GOLDEN PERFECTION AND SERVED WITH YOUR CHOICE OF CRISPY BACON OR SAVORY SAUSAGE. DRIZZLED WITH RICH BROWN BUTTER MAPLE SYRUP

## SALADS

### BLACKENED CHICKEN CAESAR \$17

A VIBRANT SALAD FEATURING TENDER BLACKENED CHICKEN SERVED ATOP CRISP ROMAINE LETTUCE. TOPPED WITH SHAVED PARMESAN CHEESE AND CRUNCHY CROUTONS, ALL TOSSED IN A HOMEMADE CAESAR DRESSING

### CAPRESE SALAD \$15

A REFRESHING BLEND OF CREAMY MOZZARELLA AND RIPE HEIRLOOM TOMATOES, TOPPED WITH FRESH BASIL LEAVES AND A DRIZZLE OF BALSAMIC GLAZE. SERVED WITH CRISP CROSTINI

### CHEF'S SALAD \$17

A MIX OF FRESH GREENS, TOPPED WITH CRISPY BACON, TOASTED WALNUTS, JUICY BLUEBERRIES, AND CRUMBLED GORGONZOLA CHEESE. FINISHED WITH TENDER GRILLED CHICKEN AND A TANGY RASPBERRY VINAIGRETTE

## SANDWICHES

SANDWICHES ARE SERVED WITH A SIDE OF CRISPY FRENCH FRIES

### WALNUT CANDIED BACON BLT \$16

A DECADENT TWIST ON A CLASSIC—CRISPY WALNUT CANDIED BACON STACKED WITH FRESH LETTUCE AND RIPE TOMATO, ALL LAYERED BETWEEN TOASTED TEXAS TOAST. ENHANCED WITH A SAVORY BLACK GARLIC AIOLI

### CHICKEN CAESAR WRAP \$15

TENDER MARINATED GRILLED CHICKEN, CRISP PARMESAN CHEESE, AND CRUNCHY CROUTONS, ALL WRAPPED IN A SOFT TORTILLA AND DRIZZLED WITH CREAMY CAESAR DRESSING

### LAGO CHEESEBURGER \$18

A JUICY 1/2 LB BURGER TOPPED WITH SMOKY GOUDA CHEESE, FRESH ARUGULA, AND SWEET CARAMELIZED ONIONS. FINISHED WITH A SAVORY BLACK GARLIC AIOLI AND SERVED ON A SOFT BRIOCHE BUN

### MEATBALL SLIDERS \$16

JUICY LAGO MEATBALLS SMOTHERED IN MARINARA SAUCE, TOPPED WITH MELTED MOZZARELLA AND SERVED ON SOFT BRIOCHE BUNS

### CHICKEN CAPRESE SANDWICH \$16

MARINATED GRILLED CHICKEN LAYERED WITH RIPE ROMA TOMATO, FRESH MOZZARELLA, AND A HOMEMADE BASIL PESTO. DRIZZLED WITH BALSAMIC REDUCTION AND SERVED ON CROSTINI BREAD

### BREAKFAST SANDWICH \$14

A HEARTY BREAKFAST SANDWICH FEATURING CRISPY BACON, SAVORY SAUSAGE, A PERFECTLY COOKED EGG, AND MELTED AMERICAN CHEESE, ALL STACKED BETWEEN TOASTED TEXAS TOAST. SERVED WITH CRISPY POTATO PANCAKES