

# Happy Mothers Day Brunch

**Soup du Jour** 5/7  
**Lobster Bisque** 8/10  
**French Onion** 6/8  
**Mixed Green Salad** 6  
**Fresh Fruit Plate** 8

**Thick Sliced Smoked Bacon** 8  
**Local Pork Sausage Links** 8  
**Home Fried Potatoes** 7  
**Fresh Baked Mini Pastry Basket** 15  
**Homemade Jumbo Cinnamon Roll** 8

**The Breakfast Plate** 21  
w/ local pork sausage links & smoked bacon  
home fried potatoes, scrambled eggs  
house made toast & fresh fruit

**Good Morning Burger** 22  
*Certified Angus Beef*  
half pound burger w/ fried egg, bacon & cheddar cheese  
brioche roll w/ a house made sweet onion jam  
fresh greens & fresh cut fries

**Corned Beef Hash & Eggs** 21  
two fried eggs over house made corned beef hash  
diced red & green bell peppers, onion & potato  
hollandaise sauce & house made toast

**Seasonal Salad** 14  
mixed greens w/ fresh mixed berries, red onion  
marcona almonds, goat chevre & balsamic vinaigrette  
*grilled chicken 21 / grilled shrimp 26*

**Creme Brûlée French Toast** 19  
thick cut house made bread soaked in  
vanilla creme brûlée custard  
w/ fresh berries & whipped cream  
w/ bacon or a side of fresh fruit

**Fresh Mozzarella & Tomato  
Pesto Sandwich** 17  
toasted house made focaccia bread  
basil pesto mayo, fresh greens  
sliced tomato & fresh mozzarella, red onion  
w/ sea salt, extra virgin olive oil & potato chips  
**add sliced prosciutto \$8**

**Smoked Salmon Plate** 23  
w/ herb cream cheese, pickled red onion  
hard boiled egg, sliced cucumber & tomato  
fresh greens & a fresh baked croissant

**Blue Cheese Sirloin Steak** 30  
10oz filet of sirloin  
garlic blue cheese crumb crust  
home fried potatoes & vegetables

**ShakShuka Skillet** 18  
an aromatic blend of spices &  
slow cooked tomato & peppers  
3 cracked whole eggs & baked  
topped with cilantro & feta crumbles  
toasted bread points for dipping

**Buttermilk Fried Chicken** 25  
sides of home fried potatoes  
baked mac n cheese & garlic toast  
**\*tossed in sauce or side for extra \$2**  
**Korean BBQ / Buffalo Hot / Honey**

**Lobster & Shrimp Croissant** 28  
fresh baked croissant filled w/  
lobster meat & shrimp salad  
side of house potato chips

**Artichoke, Tomato &  
Basil Pesto Pasta** 21  
house made spaghetti pasta  
basil pesto olive oil sauce  
cherry tomatoes, mixed olives, artichoke  
fresh spinach & parmesan  
**\*add shrimp 33 / add chicken 29**

## For the Kids \$11

all kids meals include soda, juice or milk

**Chocolate Chip Pancakes**  
2 buttermilk pancakes w/ mini chocolate chips  
w/ bacon or sausage link

**Lil' Breakfast**  
1 pancake, scrambled egg  
choice of bacon or sausage link

**Kids Grilled Cheese**  
brioche white bread & cheddar cheese  
w/ fresh cut fries

**Fried Chicken Tenders & Fries**  
homemade buttermilk battered tenders  
house fries side of Blue Cheese & Ketchup

**Cheeseburger & Fries**  
4oz patty, cheddar cheese  
toasted bun & house fries

**Baked Mac n' Cheese**  
3 cheese mac n' cheese  
w/ fresh cut fries

## BRUNCH

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*Shamus Restaurant was established in 1950. Current owner since 1990, Ann Murphy, along with Chef Dave Stoll Jr. & Sous Chef Jonathan Ditondo continue the tradition of being one the finest restaurants in the Lockport & the Niagara Region. Shamus' classic atmosphere, ambience including our CopperTop Tap Room and our top notch hospitality & service aim to bring you the best dining experience possible.*

*Our goal is to bring you the freshest, consistent, quality foods made from scratch wherever possible. We pride ourselves on using locally sourced products by supporting N.Y. State Businesses & Farms. We cure, brine & smoke meats in-house. Most all menu items can be modified to meet dietary needs.*

*We are a licensed Steakhouse of  
Certified Angus Beef LLC*