

Le Rendez-Vous Café

Crêpes

Served with breakfast potatoes.

Mixed Berry V \$21

Mascarpone cream cheese, berries, almond granola, vanilla cream sauce, raspberry sauce, caramel sauce, and whipped cream.

Bananas Foster V \$22

Bananas, caramel sauce, vanilla cream sauce, whipped cream, and almond granola.

Champagne Chicken \$20

Chicken, mushrooms, spinach, and champagne cream sauce. Finished with a balsamic glaze drizzle.

Ham and Swiss Cheese \$20

Ham, Swiss cheese, mushrooms, spinach, and Mornay sauce.

French Toast Combo

French Toast \$19

Four triangles of French toast topped with powdered sugar. Served with two eggs, two strips of bacon, two links of sausage, and breakfast potatoes.

Specialty French Toasts

Upgrade to a combo for \$5. Half order, served with two eggs, two strips of bacon, two links of sausage, and breakfast potatoes.

Stuffed \$19

Almond and graham cracker crusted; filled with mascarpone cream cheese and berries, then finished with raspberry sauce, caramel sauce, and whipped cream.

Bananas Foster \$18

Almond and graham cracker crusted; topped with bananas, caramel sauce, vanilla cream sauce, raspberry sauce, and whipped cream.

Pancake Combo

Buttermilk \$19

Two buttermilk pancakes served with two eggs, two strips of bacon, two links of sausage, and breakfast potatoes.

Specialty Pancakes

Upgrade to a combo for \$5. Served with two eggs, two strips of bacon, two links of sausage, and breakfast potatoes.

Pineapple Brûlée \$19

Two buttermilk pancakes cooked with pineapple, then topped with vanilla cream sauce, raspberry sauce, caramelized pineapple, and whipped cream.

Bananas Foster \$19

Two buttermilk pancakes cooked with banana, then topped with caramel sauce, vanilla cream sauce, raspberry sauce, bananas, and whipped cream.

Eggs Benedict

Served with breakfast potatoes.

Ham \$20

Sautéed spinach, sliced ham, poached eggs, Béchamel sauce, and hollandaise on an English muffin.

Smoked Salmon \$22

Smoked salmon, poached eggs, Béchamel sauce, hollandaise, capers, and shallots on an English muffin.

Florentine V \$19

Sautéed spinach, mushrooms, tomato, poached eggs, Béchamel sauce, and hollandaise on an English muffin.

Three Egg Omelettes

Served with breakfast potatoes.

Cajun GF \$23

Shrimp, chicken andouille sausage, bell peppers, onions, spinach, Cajun spices, and pepper jack cheese.

Meat Trio GF \$21

Ham, bacon, sausage, and cheddar cheese.

Garden V GF \$19

Mushrooms, spinach, onions, bell peppers, and pepper jack cheese. Add bacon, sausage, or ham inside \$2.

Spinach and Feta V \$18

Sautéed spinach and feta cheese.

Breakfast Croissants

Served with breakfast potatoes.

Ham and Swiss Cheese \$18

Scrambled eggs, ham, Swiss cheese, lettuce, tomato, and Dijon mayo.

Bacon and Eggs \$18

Scrambled eggs, bacon, cheddar cheese, tomato, spinach, and Dijon mayo.

Two Egg Combos

Served with breakfast potatoes, two eggs, and toast.

Sirloin and Eggs GF \$24

8 oz. sirloin steak topped with homemade garlic butter.

Bacon and Eggs GF \$15

Four strips of bacon.

Sausage and Eggs GF \$15

Four links of sausage.

Turkey Sausage and Eggs GF \$17

Three turkey sausage patties.

Breakfast Sides

Toast	\$2
Buttered Croissant	\$5
Four Strips of Bacon	\$6
Four Links of Sausage	\$5
Slice of Ham	\$6
Two Eggs	\$5
Avocado	\$4

Breakfast Add-Ons

Upgrade to Egg Whites	\$3
Add Cheese to Eggs	\$1.50
Add Vegetables to Eggs	\$1.50

NOTICE: AN 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE.

V = VEGETARIAN GF = CAN BE MADE GLUTEN FREE UPON REQUEST.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Le Rendez-Vous Café

Lunch Croissants and Sandwiches

Served with French fries. Upgrade to garlic fries for \$4 or a cup of French onion soup for \$5.

Turkey Croissant \$17

Sliced turkey, arugula, bacon, Swiss cheese, and cranberry aioli.

Smoked Salmon Croissant \$20

Smoked salmon, capers, shallots, cream cheese, and arugula.

Monte Cristo \$21

French toast bread stuffed with ham, turkey, and Swiss cheese. Topped with powdered sugar and served with fig jam.

Burgers

Served with French fries. Upgrade to garlic fries for \$4 or a cup of French onion soup for \$5.

Brunch Burger \$20

Fried egg, lettuce, tomato, pickles, and rémoulade.

Bacon and Blue Burger \$19

Blue cheese crumbles, bacon, lettuce, tomato, pickles, and rémoulade.

Mushroom and Swiss Burger \$18

Grilled mushrooms, Swiss cheese, lettuce, tomato, pickles, and rémoulade.

Soup and Salads

French Onion Au Gratin Cup \$8 | Bowl \$10

Available as an 8 oz. cup or 12 oz. bowl.

Caesar Salad V GF \$16

Romaine lettuce, Parmesan cheese, and croutons tossed in Caesar dressing.

Pear Salad V GF \$19

Arugula, mixed greens, pears, feta, candied walnuts, tomatoes, and cucumbers tossed in Cabernet vinaigrette.

Chef Specialties

Served with mashed potatoes and vegetables.

Chicken Coq Au Vin \$23

Lightly floured chicken breast, bacon, and mushrooms braised in a red wine reduction sauce.

Panko Crusted Sole \$24

Lightly breaded sole topped with a lemon butter caper sauce.

Sweet Chili Salmon \$26

Salmon fillet topped with sweet chili sauce.

Wagyu Top Sirloin \$29

Wagyu top sirloin topped with a mushroom Bordelaise sauce.

Cajun Pasta V \$23

Penne pasta and mixed vegetables tossed in a Cajun cream sauce. Served with a garlic wedge; no other sides.

Bacon & Blue Burger



Sweet Chili Salmon



Chicken Coq Au Vin



Cajun Pasta

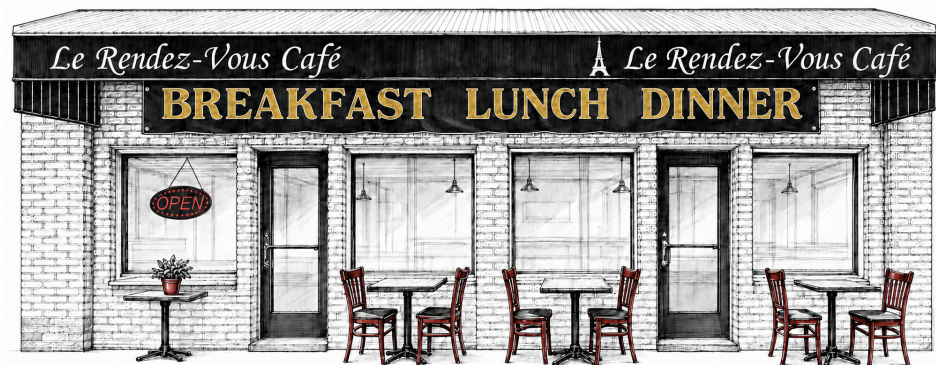


Lunch Sides

French Fries	\$6	Side Salad	\$6
Garlic Fries	\$9	Side of Sauce	\$1.50
Side of Vegetables	\$7	Side of Dressing	\$1.50
Mashed Potatoes	\$7	Side of Cheese	\$1.50

Lunch Add-Ons

Add Chicken to Entrée	\$7
Add Shrimp to Entrée	\$9
Add Salmon to Entrée	\$10



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