



Our full regular menu is available all day.

Served 11:30 AM to 3 PM

All our large egg omelettes and egg dishes are served with mixed fruit, brunch breads and red roasted potatoes.



Drink Specials



FREIXENET, CAVA – Sparkling wine	THE SPLIT BOTTLE ..	.6.75		
THE PINK PANTHER – Ruby Red Tropicana Grapefruit juice & Sparkling wine by the carafe	25 LTR (8.5oz.) ..	.5.95 50 LTR (17 oz.) ..	.10.95	
“ABSOLUTE PEPPAR” BLOODY MARY5.50	
RAMOS FIZZ5.00	
STRAWBERRY DAQUIRY5.00	
THE MOJITO – Refreshing high ball with light rum, lime and fresh mint, topped with soda5.50	
TRADITIONAL MIMOSA – Orange juice and Prosecco by the carafe	25 LTR (8.5oz.) ..	.5.95 50 LTR (17 oz.) ..	.10.95	
PROSECCO – Off dry Italian sparkling wine			BOTTLE ..	.19.75

◆◆ Fountain Floats & Shakes ◆◆

Prepared with whole milk and italian gelato ice cream

CHOCOLATE OR VANILLA SHAKE4.39
STRAWBERRY SHAKE4.79
PORTOFINO – non-alcoholic blend of fresh fruit, orange and cranberry juices5.00



Brunch Plates



BARBARY COAST SOURDOUGH FRENCH TOAST – Served with hazelnut syrup and mixed fruit7.49
FRENCH TOAST MONTE CRISTO STYLE – An egg battered double decker treat! Filled with layered of turkey, swiss cheese, ham and cheddar served with black berry jam and fruit cup9.99
JAZZY JAMBALAYA OMELETTE – Bay shrimp, ham, sausage, onion and mild peppers with spicy red sauce8.99
THE COVE OMELETTE – Bay shrimp, fresh sliced mushrooms, cheddar cheese and sour cream8.99
DENVER OMELETTE – Country ham, bell peppers and sweet onions8.99
FRESH VEGETABLE FRITTATA – Served with mixed greens and gazpacho sauce9.99
EGGS BENEDICT – English muffin topped with canadian bacon and poached eggs covered with housemade hollandaise sauce9.79
THE COPENHAGEN OMELETTE – Smoked salmon with dill ricotta, capers and red onions9.99
EGGS ST. ANDREW – SMOKED SALMON BENEDICT – English muffin topped with sliced smoked salmon, poached eggs and housemade hollandaise sauce13.49
SNOW CRAB SALAD OPEN-FACED SANDWICH – Topped on a french roll with jack cheese and fresh avocado served with mixed greens and potato salad11.99

QUINN’S HOMEMADE LASAGNE DINNER

Layered with Neiman Ranch beef, Italian style hot sausage, fresh mushrooms, ricotta cheese, and our zesty marinara (red) sauce, topped with monterey jack and sharp cheddar cheeses, **served with mixed salad and fresh garlic bread.**
12.99

◆◆ Breakfast For Our Youngest Customers ◆◆

Please see our Children’s Menu for a wider selection



Dessert



QUINN’S SPECIAL MERINGUE TREAT – Crunchy meringue topped with chocolate and vanilla gelato, smothered with fudge sauce, whipped cream and toasted almonds, all of which is than drenched at table side with hot sour cherry jubilee sauce6.00
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