



Brunch Menu

Served from 10:00am to 4:00pm 7 Days a Week

Appetizers

SPINACH-ARTICHOKE DIP with toasted lavash	9
GUACAMOLE and house chips	9
FRUIT PARFAIT diced fresh fruit, yogurt, granola	6
ROASTED BEET AND BURRATA fennel, orange, arugula, apple cider vinaigrette	11

Breakfast

BELGIAN WAFFLE OR PANCAKES maple syrup, choice of banana, strawberry or pineapple	11
FRENCH TOAST bacon, strawberries, maple syrup, house potatoes	10
BUILD YOUR OWN OMELETTE mushrooms, onions, tomatoes, spinach, peppers, diced ham, bacon, sausage, cheddar, provolone, American, feta (choice of 3) each additional item	11 2
EGGS BENEDICT English muffin, Canadian bacon and hollandaise	12
STEAK-N-EGGS grilled tenderloin, eggs any style, house potatoes	16
EGG BLT bacon, lettuce, tomato, sharp cheddar, one egg, house potatoes	11
BREAKFAST KING PLATE 2 eggs, 2 bacon, 2 sausages, toast, house potatoes	11
Add Pancakes or French Toast	4

Soup and Salad

FRENCH ONION SOUP gruyere cheese and croutons	6
MUSHROOM BISQUE	Cup 5 Bowl 6
WARM COUSCOUS SALAD charred beans, onions, cauliflower, tomatoes, pumpkin seeds, honey-thyme vinaigrette	13
HOUSE SALAD lettuce, tomato, cucumber, red onions, dressing	9
CAESAR SALAD Romaine lettuce, parmesan, croutons	12
Add Chicken	3
STEAK SALAD lettuce, endive, arugula, bleu cheese, tomato, apple, celery, walnuts, balsamic vinaigrette	16
COBB SALAD lettuce, tomato, egg, bacon, avocado, green beans, cheddar, side of dill mustard vinaigrette	17
Add Shrimp	5
Add Chicken	3

Sandwiches

CLUB BIJANS turkey, bacon, bibb lettuce, tomatoes, mayo, fries or salad	12
BIJAN'S ANGUS BURGER all the fixings, choice of cheddar, Swiss, bleu cheese, provolone, and fries or salad	13
PIQUANT BURGER chili mayo, pico de gallo, sour cream, provolone, fries or salad	14
CROQUE MONSIEUR ham and cheese, Mornay sauce	12
Add Egg	1
GRILLED PORTABELLA BAGUETTE arugula, mozzarella, fired red peppers, pesto, fries or salad	13
GRILLED BEEF TENDERLOIN watercress, grilled onions, horseradish sauce, baguette, house made chips & coleslaw	15
GRILLED CHICKEN served with lettuce, provolone, pesto mayo, onion, pickle, house made chips & coleslaw	12

Entrees

CENTER CUT 8 OZ. BLEU CHEESE BEEF FILET grilled asparagus, mashed potatoes, au jus	35
BIJAN'S MEATLOAF veal, pork and beef, mashed potatoes, glazed carrots, au jus	15
SPAGHETTI BOLOGNESE In veal and beef tomato sauce with basil, butter and parmesan cheese	14
CAJUN CHICKEN PASTA peppers, onions, mushrooms, Cajun spiced cream sauce	17
GRILLED CHICKEN PROVENÇALE sautéed tomatoes, garlic, basil, broccoli, mashed potatoes	17
SEARED ATLANTIC SALMON honey mustard, glazed roasted potatoes, asparagus	24
BALTIMORE CRAB CAKES Chesapeake Bay jumbo crab, lemon mustard butter, fries	29
SEAFOOD LINGUINI Norwegian salmon, tilapia, calamari, shrimp, basil, chili flakes, oregano, garlic, white wine and tomato sauce	17
SALMON TARTINE lox style on crostini, red onion, eggs, caper sauce, mixed green	12
GRILLED PORTABELLA TARTINE Balsamic roasted onions, goat cheese, arugula, pesto mayo	11

Sides

CADILLAC PEPPER BACON, BREAKFAST SAUSAGE, HERB ROASTED NEW POTATOES,	5
FRIES, HOUSE CHIPS, SAUTEED SPINACH OR GREEN BEANS	
FRUIT PLATE, MIXED VEGETABLE OR GRILLED ASPARAGUS	6