



## LE MENU BRUNCH

### HORS D' OEUVRES

**Tomato- Fennel  
Soup 5**

with Garlic Croutons

**Soup Du Jour 5**

**Pomme Frites 5**

Garlic aioli

**Apple Fritters 6**

Served with Caramel Sauce

**Escargot a la  
Bourguignonne 10**

Baked with Herb Butter and  
Garlic

**Mussels Marinieres 13**

Tossed with Fresh Herbs,  
Shallots and White Wine Cream  
Sauce Served with Garlic Bread

**Crab Cake 13**

Sweet Corn Relish and Sauce  
Remoulade

**Smoked Salmon 10**

Scallion Cream Cheese and  
Toasted Baguette

### LES SALADES

**Salad Nicoise 14**

Seared Ahi Tuna, Romaine  
Lettuce, Tomatoes, Green  
Beans, Boiled Eggs, niçoise  
Olives, Confit Potatoes, Lemon  
Pepper Vinaigrette

**Jillys Steak Salad 14**

Mixed Greens, Red Pepper,  
Cherry Tomato, Red Onion,  
Red Wine Vinaigrette, Toasted  
Boguette

### LES OMELETTES

Served with country potatoes and  
petit salad

**Mushroom Omelet 12**

Three Egg Omelette, Fine Herbs,  
Mushrooms, Swiss Cheese

**Jilly's Omelet 12**

Three Egg Omelette, Goat  
Cheese, Spinach, Tomatoes

**Salmon Omelet 13**

Three Egg Omelette, Scottish  
Smoked Salmon, Crème  
Fraiche, Dill

**Lorraine Omelet 13**

Three Egg Omelette, Bacon,  
Swiss Cheese, Caramelized  
Onions, Fine Herbs





## LES BENEDICTS

Served with country potatoes and petit salad

### Salmone de Louvre 14

Scottish Smoked Salmon, Goat Cheese, Avocado, Poached Eggs

### Steak Benedict 15

Soft Poached Eggs, English Muffin, New York Steak, Hollandaise Sauce

### Crab Benedict 16

Soft Poached Eggs, English Muffin, Crab Meat, Hollandaise Sauce

### Prosciutto Benedict 14

Soft Poached Eggs, English Muffin, Prosciutto, Hollandaise Sauce

## LES SANDWICHES

### Steak Sandwiches 14

Mushroom, Red Onion, Swiss Cheese, Tomato, Lettuce

### Grilled Portabella Mushroom 9

Roasted Red Pepper, Blue Cheese and Caramelized Onion  
Served on Onion Bun

### Croque Madame 9

A French Style Grilled Ham and Cheese Sandwich Topped with Over Easy Eggs

### Smoked Salmon Sandwich 12

Served Open Faced with Tarragon Mayonnaise, Chopped Egg, Onion and Capers

### Turkey, Bacon, Brie and Apple Club 10

Honey Mustard on Multi-Grain Toast with Sweet Potato Fries

### Nutella a la Fraise 7

Nutella, Mixed Berry Coulis, Strawberry, Pastry Cream, Chantilly

### Normandy 8

Caramelized Apple Compote, Cinnamon, Walnuts, Chantilly

### Nutella a la Banana 7

Nutella, Banana Cream, Chantilly

### Fromage de Chevre 8

Sweet Goat Cheese, Poached Pears, Honey, Almonds





## **PRIX FIXE CHAMPAGNE BRUNCH \$30**

### **Appetizers**

**Apple Fritters** | Caramel Sauce

**Sautéed Crab Cake** | Sweet Corn Relish and Sauce Remoulade

**Scottish Smoked Salmon** | Scallion Cream Cheese and Toasted Baguette

**Beet Salad** | Mixed Greens, Blue Cheese, Red Onion, Toasted Walnuts, Raspberry Vinaigrette

**Grilled Portobello Mushroom** | Topped with melted brie cheese, mixed greens, balsamic vinaigrette

**Entrees French Toast** | Fresh Strawberries, Lingonberry Sauce, Whipped Ricotta Cheese

**Jilly's Breakfast Trio** | French Toast, Scrambled Eggs and Bacon Served with Country Potato

**Blueberry Buttermilk Pancakes** | Whipped Cream, Maple Syrup, Bacon **Shrimp and Bay Scallop Frittata** | Tomato, Scallion, Swiss Cheese, Country

Potato

**Sautéed Atlantic Salmon** | Orzo Pasta, Spinach and Citrus Butter Sauce **Roasted Pork Tenderloin** | Sweet Potato Puree, Lingonberry Sauce

**Selection of Homemade Desserts Champagne, Mimosa, Sparkling Rose**



**“ BOTTOMLESS BUBLES ”  
\$20 PER PERSON**

