



SERVED FROM 10AM – 2PM SUNDAY JUNE 16TH

TO BEGIN

SPRING SALAD

mixed greens, asparagus, peas, bleu cheese, red wine vinaigrette
14

CAESAR SALAD

romaine lettuce, classic caesar dressing, croutons
add white boquerones anchovies \$2
13

WEE GREEN SALAD

simple and tasty, tomatoes, sliced carrots, tam o'shanter vinaigrette
7

DEVEILED EGGS

creamy horseradish, fresh dill
7

MAC & CHEESE

farmhouse cheddar, smoked gouda, seasoned bread crumbs
8/16

ROASTED TOMATO SOUP

8

SCOTCH RAREBIT

authentic Scottish recipe of cheddar cheese, Belhaven Scottish Ale
cayenne pepper, served with Yorkshire pudding
12

CHILLED PEEL & EAT SHRIMP

housemade cocktail sauce
21

SIDE ITEMS

FRENCH FRIES WITH SCOTCH RAREBIT	10	BRUNCH POTATOES	8
TWICE BAKED POTATO	9	BREAKFAST SAUSAGE	7
SAUTÉED ASPARAGUS WITH HOLLANDAISE	9	SMOKED BACON	7



ENTREES

FRENCH TOAST BREAD PUDDING*

mixed berries and choice of sausage or bacon

17

LAWRY'S CORNED BEEF HASH*

diced corned beef, onions, mixed bell peppers, two poached eggs, hollandaise sauce

27

FILET MIGNON

pan-seared filet mignon, sautéed green beans, mashed potatoes, blue cheese maître d' hotel butter

38

PAN SEARED SCOTTISH SALMON*

scrambled eggs, asparagus, hollandaise sauce

32

TAM O'SHANTER EGGS BENEDICT*

toasted English muffin, spinach, Canadian bacon, two poached eggs, hollandaise sauce

22

THE ROYAL GUARDS BRUNCH

a 6oz cut of our Prime rib, two eggs any style, a heaping portion of mashed potatoes, yorkshire pudding, and your choice of creamed corn or creamed spinach

42

TOAD IN THE HOLE

diced filet mignon, yorkshire pudding, pearl onions, mixed mushrooms, burgundy wine sauce

30

ROASTED PRIME RIBS OF BEEF

CALIFORNIA CUT*

39

a smaller portion for lighter appetites

ENGLISH CUT

40

thinly sliced for a delicate texture

TAM O'SHANTER CUT

42

our traditional and most popular cut

PRINCE CHARLIE CUT

52

extra thick, always with the bone

ADD A LOBSTER TAIL

cold water lobster tail, broiled with seasoned bread crumbs

26