

# PLATED SUNDAY BRUNCH

**Bananas Foster French Toast** ..... 14.00  
*Fluffy and Delicate Angel Food Cake Slices dipped in a French Toast Batter Cooked until the outside is Golden and Crispy, topped with Fresh Bananas, Pecan Rum Glaze, Whipped Cream and served with Crispy Bacon.*

**Florentine Omelet**..... 14.00  
*Baby Spinach, Tomatoes, Mushrooms, Eggs and Jack Cheddar Cheese. Served with Country Breakfast Potatoes with Roasted Red Peppers and Sautéed Onions.*

**California Breakfast Croissant**..... 14.00  
*Toasted Buttery Croissant with Scrambled Eggs, Tomatoes, Crispy Bacon, Avocado and Swiss Cheese. Served with Country Breakfast Potatoes.*

**Belgian Waffle** ..... 11.00  
*Freshly prepared Waffle Topped with Strawberries, Whipped Cream and Toasted Georgia Pecans. Accompanied with Bacon and Vermont Maple Syrup.*

**Breakfast Tostada**..... 13.00  
*2 Crispy Corn Tortilla Shells with Jack Cheddar Cheese, Black Beans and Eggs, Topped with Shredded Lettuce, Pido de Gallo, Sour Cream and Salsa Verde. Served with Crispy Bacon.*

**Smoked Salmon & Brie Panini Sliders** ..... 14.00  
*Three Panini pressed Sliders with Scottish Smoked Salmon, Brie Cheese, Avocado, Capers, Lemon Garlic Mayo and Baby Arugula. Served with Fresh Fruit.*

**Breakfast Tacos**..... 13.00  
*Two Grilled Flour Tortillas Stuffed with Refried Beans, Chorizo Sofrito Sauce, Fried Eggs Topped with Avocado Salsa Verde and Fresco Queso. Served with Country Breakfast Potatoes.*

*Entrées that include Country Breakfast Potatoes can be substituted for a Side of Fresh Fruit for an additional 1.50*

# UNFORGETTABLE SPECIALTY DRINKS

**Captain Jack's Bloody Mary** ..... 9.75  
*Three Olives Cucumber-Lime Vodka and Zing Zang Bloody Mary Mix, garnished with an olive, lime, and celery stick. Order extra spicy, and we'll add Tabasco, Worcestershire, and Horseradish!*

**Spiked Mimosa**..... 9.95  
*Three Olives Mango Vodka, Fresh Orange Juice and Moscato Spumante.*

**Irish Coffee**..... 8.25  
*Fresh house coffee with your choice of Bushmill's or Jameson Irish Whiskey, served with a sugar stick, whipped cream and a splash of Crème de Menthe.*

**Espressotini** ..... 9.00  
*Van Gogh Double Espresso Vodka, Dark Crème de Cacao, served with a sugar rim.*

**Sarasota Cosmo**..... 10.00  
*Grey Goose Le Citron Vodka, Cointreau, cranberry juice and a squeeze of fresh lime.*

**The Grand Margarita**..... 14.00  
*Marina Jack's Signature Barrel of 11 month-aged Avion Reposado Tequila, Organic Agave Nectar, Fresh Squeezed Lime Juice, with a float of Grand Marnier.*

**Sparkling Pink Lemonade**..... 9.00  
*Martini & Rossi Sparkling Rosé and Lemonade.*