

IRISH COFFEE BRUNCH

with your choice of Irish Coffee (Frozen or Hot) and our Homemade French Quarter Beignets*

FANCY OMELETTES

Our Omelettes are made with six (a whole Half-Dozen) Farm Fresh Eggs and served with Potatoes O'Brien and New Orleans Beignets.

- CHEESE OMELETTE** Six Eggs filled with Cheddar, Swiss and Monterey Jack Cheese **\$8.99**
- CLASSIC HAM AND CHEESE OMELETTE** **\$8.99**
Smoked Ham & New York State Sharp Cheddar Cheese.
- STEAK OMELETTE** Filet Mignon Tips with Imported Swiss Cheese **\$9.99**
- HANGOVER MEXICAN OMELETTE** **\$8.99**
Monterey Jack Cheese, Plenty of Jalapeños and Picante Sauce.

BENEDICTS

- EGGS BENEDICT** Two Poached Eggs Served on Toasted English Muffins with **\$9.99**
Canadian Bacon, Home Grown Tomatoes and Topped with Hollandaise Sauce.
- EGGS KILLARNEY** Two Poached Eggs Served on Toasted English Muffins with **\$9.99**
Tender Filet Mignon Tips and Hollandaise Sauce.

BRUNCH LIBATIONS

- BLOODY MARYS** By the Glass \$2.00 By the Pitcher – **\$7.99**
- WHITE ZINFANDEL** A Grand Breakfast Wine By the Glass – **\$1.99**
- BOTTOMLESS GLASS OF CHAMPAGNE** **\$2.99**

And A Free Irish Coffee, Of Course!



CHARBROILED STEAKS

We Feature **U.S.D.A. CERTIFIED PRIME** Steaks, Grilled over Hickory Wood Fires.
Served with a bowl of Senate Bean Soup or a Salad, flash fried Irish potatoes, and two Poached Eggs.

OUR STEAKS VOTED THE "BEST OF THE GULF COAST" IN NEWS JOURNAL POLLS

-  **NEW YORK STRIP*** 16 oz. cut from **U.S.D.A. Certified Prime**
Aged Beef grilled over wood fires and served sizzling in Garlic Hotel Butter.
Merlot Mushroom Sauce or Bleu Cheese Crumbles added on request. **\$29.99**
- 14 oz. CHOICE NEW YORK STRIP*** **\$19.99**
-  **FILET MIGNON*** Cut from our choice beef tenderloins.
Merlot Mushroom Sauce or Bleu Cheese Crumbles added on request. **\$27.99**
- MOLLY'S CUT*** A smaller cut grilled over our Hickory Wood Fire. **\$23.99**
-  **RIBEYE STEAK*** Hand-cut from aged **U.S.D.A. Certified Prime** Beef.
The most **fat marbling** of all the Prime Cuts, which gives it more flavor. **\$27.99**

McGuire's Cousin Nathan defines **RARE** as: Broiler Marks on the Outside, Red and Cool on the Inside. **MEDIUM** as: Pink and Warm on the Inside. **WELL DONE** as: Cooked Through and No Pink Showing, and **VERY WELL DONE**.

PLEASE NOTE: **Because of the thickness of our Steaks, Filet Mignons and New York Strips ordered Well Done will be butterflied.**