

Brunch Specialty Beverages

<i>Fresh Orange Juice</i> - \$3.50	<i>Bloody Mary</i> - \$5.95
<i>Horseradish Caesar</i> - \$5.95	<i>Irish Coffee</i> - \$5.95
<i>Monte Cristo Coffee</i> - \$5.95	<i>Cappucino or Latte</i> - \$3.75
<i>Fresh Filtered Coffee</i> - \$2.25	<i>Gin Caesar</i> - \$5.95
<i>Classic Caesar</i> - \$5.95	<i>Embassy Caesar</i> - dill pickles and pickle juice \$5.95
<i>Black Velvet</i> - sparkling wine & Guinness \$9.00	<i>Kir Royale</i> - sparkling wine & cassis \$7.50
<i>Mimosa</i> - sparkling wine & orange juice \$8.00	<i>Pimm's & Ginger Ale</i> - with cucumber wedge and lemon slice \$5.00
<i>Long Island Iced Tea</i> - \$6.95	<i>Campari & Orange Juice</i> - \$5.00
<i>Shirley Temple</i> - \$3.75	<i>Fuzzy Naval</i> - peach schnapps & orange juice \$5.95
<i>Espresso</i> - \$3.00	<i>Bailey's Coffee</i> - \$5.95

Breakfast

<i>Honey Granola & Natural Yogurt</i> - with sliced bananas and strawberries \$7
<i>Homemade Pancakes</i> - changing selection served with maple syrup and choice of streaky bacon or sausages \$9
<i>Irish Breakfast</i> - scrambled eggs, Irish style pork sausages, back bacon, black pudding, grilled tomato, baked beans, home fries & toast \$12
<i>Steak and Eggs</i> - Grilled "AAA" Angus NY Striploin served with three eggs any style, home fries & toast \$13
<i>Smoked Salmon Quiche</i> - with Leek and Dubliner Cheddar served with house salad and home fries \$12
<i>Eggs Benedict</i> - make with choice of back bacon, smoked salmon, wilted baby spinach or streaky bacon on homemade Irish soda bread \$11
<i>Sides</i> - back bacon \$2, sausage \$2, black pudding \$2, multigrain toast \$1, baked beans \$1 home fries \$2

Appetizers & Salads

<i>Homemade Soup of the Day</i> - Chef's creation, made fresh daily \$5
<i>Mixed Green Salad</i> - Tossed with our house vinaigrette. \$6 Starter \$8 Entree. Add Grilled Chicken \$3 Shrimp \$4 Striploin Steak \$4 Blackened Salmon \$4
<i>Embassy Caesar Salad</i> - \$7 Starter \$9 Entree Add Grilled Chicken \$3 Sauteed Shrimp \$4 Striploin Steak \$4 or Blackened Salmon \$4
<i>Crab and Shrimp Cakes</i> - plump breaded cakes served with chipotle aioli \$10
<i>Smoked Salmon on Soda Bread</i> - lemon dill cream cheese, red onion and capers \$11

Sandwiches & Burgers

All sandwiches served with your choice of select mixed greens or fresh cut fries

<i>Embassy Sirloin Beef Burger</i> - with crispy bacon, Havarti cheese and sauteed mushrooms \$14
<i>Grilled Chicken Tomato Basil Wrap</i> - with stilton mayo, bacon, arugula, tomato and red onion \$14

Brunch Entree

<i>Cobb Salad</i> - with toasted corn, boiled egg, grilled chicken breast, country ham, blue cheese, avocado and crispy bacon over mixed greens tossed in a citrus tarragon dressing \$15
<i>Roasted Vegetable Salad</i> - with Woolwich goat cheese, salad greens and a balsamic vinaigrette \$14
<i>Traditional Irish Stew</i> - tender lamb, root vegetables and fresh herbs \$15
<i>Chicken Curry- Indian Style</i> - with seasoned rice, pappadum, yogurt and cilantro \$16
<i>Kilkenny Battered Haddock</i> - fresh cut fries, house coleslaw and homemade tartar sauce \$15