



## Brunch Menu

### STARTERS

#### **Calamari Frito Misto~ \$9.95**

*Baby Squid, shaved Lemon and flash-fried Banana Peppers,,  
Roasted Garlic Aioli*

#### **Duck & Mushroom Quesadilla~\$7.95**

*Braised Duck, Sautéed Portobello Mushrooms,  
House Made Mozzarella Cheese in Tortillas with Chipotle Cream*

#### **Chesapeake Crab Fondue for 2~ \$14.95**

*Spicy Crab Dip with roasted Chiles and assorted Breads*

#### **Roasted Mushroom Hummus ~ \$6.95**

*Topped with French Feta Cheese, accompanied by grilled Pita*

### SOUPS & SALADS

#### **Onion and Ale Soup**

*Caramelized Onions in a Beef Broth and Ale*

**Cup ~ \$4.50 Bowl ~ \$5.95**

#### **Hershey® Grill Signature Crab & Corn Chowder**

*Fresh Corn, Lump Crab Meat and Bacon,*

**Cup ~ \$5.95 Bowl ~ \$7.95**

#### **Mixed Fall Greens~ \$7.95**

*Slow roasted Tomatoes, crispy Potatoes, Cucumber,  
Shaved Red Onion and Blue Cheese Crumbles*

#### **Spinach Salad~ \$8.95**

*Roasted Butternut Squash, dried Cranberries, Apricots,  
candied Walnuts and Goat Cheese*

*Maple-Sherry Vinaigrette*

#### **Caesar Salad~ \$8.95**

*Romaine, toasted Bread Crumbs, shaved Parmesan Cheese*

## SPECIAL FEATURES

*Brunch Features are served with Toast and a choice of Breakfast Potatoes or Fresh Fruit*

### **Wilshire Pork Benedict~ \$12.95**

*Cornmeal crusted Canadian Bacon and two Poached Eggs on a giant English Muffin, topped with Hollandaise Sauce*

### **Classic Benedict~ \$11.95**

*Toasted English Muffin topped with local, all natural Ham, Poached Eggs and Hollandaise Sauce*

### **Basque Omelet ~\$11.50**

*Chorizo Sausage, Green Chiles, Tomato, and aged Provolone Cheese*

### **Hershey Grill Omelet~ \$11.50**

*Smoked Salmon, Scallions, Tomato and Cream Cheese*

### **Crab and Asparagus Frittata ~ \$12.50**

*Jumbo Lump Crab, Asparagus, Fingerling Potatoes, bound in Egg and topped with shaved Parmesan and Chive Crème Fraiche*

### **Baked Eggs Florentine ~\$12.00**

*Two Eggs baked in a ramekin with Spinach and Scallions, topped with Hollandaise Sauce*

### **Breakfast Quesadilla ~\$11.50**

*Scrambled eggs, smoked Bacon and blended Cheeses in a Flour Tortilla with Salsa and Sour Cream*

### **Fried Egg Croissant ~\$10.95**

*Two fried Eggs, Cheddar Cheese and smoked Bacon*

### **Smoked Salmon Platter~ \$9.95**

*Diced Red Onion, Capers, Egg, Horseradish Whipped Cream Cheese and Toasted Bagel*

### **S'mores Stuffed French Toast~ \$10.50**

*Thick Brioche, Egg Dipped and Batter Fried Filled with Marshmallow and Hershey's Chocolate*

## ENTREES

### **Shrimp and Grits ~ \$15.95**

*Gulf Shrimp sautéed with Tomatoes and Spinach, served over Chorizo and Cheddar Grits*

### **Steak and Eggs ~\$18.95**

*Petite Filet with caramelized Onions, two Eggs of your choice and Breakfast Potatoes*

### **Fennel Crusted Diver Scallops ~ \$16.95**

*Slow roasted Tomato Winter Vegetable Ragout, Herb Risotto*

### **Crab and Morel Linguine~\$16.95**

*Linguine Pasta tossed with Jumbo Lump Crab, Morel Mushrooms, Spinach and Tomatoes in a light Cream Sauce*

### **Hershey Grill Burger~ \$9.95**

*Lettuce, Tomato, Onion and choice of Cheese, served with Steak Fries*

### **Chicken Saltimbocca~\$11.50**

*Grilled marinated chicken Breast, Prosciutto, aged Provolone, Lettuce, Tomato, Onion and Herb Mayonnaise,  
served with Steak Fries*

### **Grilled Portobello Sandwich ~ \$9.95**

*Slow roasted Tomatoes, aged Provolone and grilled Red Onion on Herbed Focaccia Bread, served with Steak Fries*

### **Buttermilk Pancakes ~\$10.50**

*Homemade Buttermilk Pancakes with local Pumpkin topping, served with Pumpkin-Maple Syrup and candied Walnuts*

### **Belgian Waffles\_~ \$10.50**

*Light and fluffy Belgian Waffles, served with seasonal topping candied Walnuts*

## **KIDS MENU**

### **Half Waffle with One Egg ~ \$5.50**

#### **Two Eggs ~ \$5.50**

*Choice of Bacon or Sausages*

### **Ham and Cheese Omelet ~ \$5.95**

#### **Kids Pancakes ~ \$5.50**

#### **Kids French Toast~\$5.50**

## **Sides**

#### **Two Eggs~\$3.00**

#### **Three Bacon Strips~\$3.00**

#### **Two Sausage Links~\$3.00**

## **BRUNCY LIBATIONS & EYE OPENERS**

#### **Florida Orange Juice ~ \$1.95**

#### **Fresh Grapefruit Juice ~ \$1.95**

#### **\*Classic Sparkling Mimosa~\$7.00**

*Spanish Cava and Florida Orange Juice*

#### **\*Hershey Grill Bloody Mary~ \$8.00**

*Our Beverage Manager's Secret Recipe*

*\*Available after 11:00am*

*\*Menu and pricing subject to change*