

IRISH COFFEE BRUNCH

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

OMELETTES & BENEDICTS

*Our Omelettes are made with six (a whole Half-Dozen) Farm Fresh Eggs.
Omelettes and Benedicts are served with Potatoes O'Brien and Fresh Fruit.*

CHEESE OMELETTE With Cheddar, Swiss and Monterey Jack Cheese

CLASSIC HAM & CHEESE OMELETTE With Smoked Ham and Sharp Cheddar

STEAK OMELETTE Filet Mignon Tips with Imported Swiss Cheese

MEXICAN HANGOVER OMELETTE Monterey Jack Cheese, Plenty of Jalapeños
and Picante Sauce

EGGS BENEDICT Two Poached Eggs on Toasted English Muffins with
Smoked Ham, Home Grown Tomatoes and Hollandaise Sauce

EGGS KILLARNEY Two Poached Eggs on Toasted English Muffins with
Tender Filet Mignon Tips and Hollandaise Sauce

BRUNCH FAVORITES

BREAKFAST BURGER An Angus Steak Burger Topped with an Over Easy Egg.
Served with Irish Potato Fries

BELGIAN WAFFLE Dusted with Powdered Sugar, topped with Whipped Butter.
Served with Applewood Bacon and Potatoes O'Brien

RIBEYE STEAK* This U.S.D.A. Certified Prime Steak has the most fat marbling of all the cuts,
which gives it more flavor. Served with Senate Bean Soup or a Salad, Flash-Fried Irish Potatoes,
Baked Potato, Garlic Mashed, Creamed Spinach or Asparagus

"YUP...McGUIRE'S BOTTOMLESS MIMOSAS..."



Courtesy of Andy Marlette, Pensacola News Journal Editorial Cartoonist

LIBATIONS

BLOODY MARY

WHITE ZINFANDEL

**BOTTOMLESS MIMOSA
OR CHAMPAGNE**

*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.