

SUNDAY BRUNCH

USING FARM FRESH ALL NATURAL EGGS
SUNDAYS | 11AM – 3PM



FLAMESTONE

AMERICAN GRILL

FEATURING OUR UNLIMITED
**BLOODY MARY AND
MIMOSA BAR \$13.9**



STARTERS



TABLESIDE GUACAMOLE
Fresh, from farm to table 12.9

WHITE CHEDDAR SPINACH DIP
Tortilla chips 8.5

TUNA TOWER
diced ahi tuna, fresh guacamole,
crispy wontons, ponzu 13.9

MARGHERITA FLATBREAD
Tomato, basil, mozzarella, marinara 9

CRAB CAKES
Pan seared, remoulade 12.5



BRUNCH



FILET BENEDICT
Filet medallions, poached eggs,
meyer lemon hollandaise, english
muffin, brunch potatoes 16

AVOCADO TOAST
Thick cut toast topped w/ fresh smashed
avocado, evoo, sea salt & two eggs
sunny side up, fresh fruit 10.5

STEAK N' EGGS SKILLET
Filet tenderloin tossed w/ scrambled
eggs, applewood bacon, sautéed onions
& peppers, cheddar jack cheese, roasted
potatoes, side of fresh fruit 14

GREEK OMELET
Sautéed baby spinach, roma tomatoes, red
onion, crumbled feta, brunch potatoes 11

BANANAS FOSTER WAFFLE
Homemade belgian waffle, topped w/ sautéed
bananas & a caramel myer's rum sauce 9.5

EGGS BENEDICT
Poached eggs, canadian bacon,
meyer lemon hollandaise, english
muffin, brunch potatoes 11.5

SOUTHERN FRIED CHICKEN
Buttermilk fried chicken, fresh baked
biscuits, homemade sausage gravy,
brunch potatoes 13

WESTERN OMELET
Chorizo, cheddar jack cheese, spanish
onions, tomato, zesty salsa, fresh guac,
crema, brunch potatoes 11.5

VEGGIE & GOAT CHEESE FRITTATA
Egg whites w/ broccoli, spinach, diced
tomato, wild mushrooms, goat cheese,
side of fresh fruit 11.5

CRAB CAKE BENEDICT
Lump crab cakes, poached eggs,
meyer lemon hollandaise,
brunch potatoes 13.9

CHICKEN N' WAFFLES
Fried chicken breast, homemade belgian
waffle, candied bacon, pecan butter,
ancho maple syrup 12

HUEVOS RANCHEROS
Crispy corn tortillas, poached eggs,
chorizo, black beans, rancheros sauce,
queso fresco, fresh guacamole,
brunch potatoes 12.9

MUSHROOM SWISS OMELET
Portobello, crimini, white button & shiitake
mushrooms, swiss cheese, brunch potatoes 11

VANILLA BEAN FRENCH TOAST
Madagascar vanilla dipped & battered,
served with maple syrup, fresh fruit 10.5

CAFE MENU

Café Americana 3.5
Espresso 3.5 | Double Espresso 5
(Iced or Hot) Cappuccino 4.5
(Iced or Hot) Latte 4.5
(Iced or Hot) Vanilla, Hazelnut or Mocha
Primo Cappuccino 5

BRUNCH ODDS N' ENDS

Brunch Potatoes 3
Fresh Seasonal Fruit 4
Applewood Bacon 3
Thick Cut Toast 2 | English Muffin 3
Fresh Orange Juice 3

LI'L BRUNCHERS

Comes with Kids Beverage
Chicken Tenders & Fries \$6
Waffle Sticks, Bacon & Fresh Fruit \$6
French Toast w/ Fresh Fruit \$6
Cheesy Scrambled Eggs & 1 Strip
of Bacon, served w/ Fresh Fruit \$6



LUNCH OPTIONS



FLAMESTONE SALAD
Bleu cheese, candied pecans,
craisins, raspberry vinaigrette 9.5
Add Chicken 3 | Salmon 5

GROUPE SANDWICH
Fresh grouper fried crispy, remoulade,
lettuce, tomato, red onion, brioche roll, sea salt fries 15

CEDAR SALMON
Maple glazed, stone oven seared, bourbon
sweet mashed, campfire veg 15.9

SOUP
FS Chicken Tortilla or Soup
of the Day 4.9

SALMON KALE SALAD
Glazed salmon, kale, romaine, roasted red
peppers, capers, craisins, red onion, asparagus
tips, parmesan-caper dressing 14.9

FLAMESTONE BURGER
Wisconsin cheddar, applewood bacon, steak sauce,
onion straws, brioche roll, sea salt fries 11.5

CHICKEN FLAMESTONE
Fire-grilled, sun-dried tomatoes, spinach,
feta, artichokes, white wine lemon
sauce, redskin mashed 14.9