



# Easter Brunch

## BRUNCH SPECIALTIES

- HUEVOS RANCHEROS**  
eggs on corn tortillas with ranchero sauce,  
beans, salsa, andouille sausage  
and fresh cilantro | 16

**EGGS BENEDICT**  
poached eggs, canadian bacon, hollandaise sauce,  
and chives on english muffins | 16  
add crab & avocado | 24

**ITALIAN SCRAMBLE**  
sausage, mushrooms, spinach, bell peppers,  
onions, mozzarella cheese and toast | 15

**CHICKEN & WAFFLES**  
with maple syrup, and fresh blueberries | 16

**NEW YORK STEAK & EGGS**  
new york strip served with two eggs, any style  
and country potatoes | 25

## SANDWICHES

All sandwiches include sea-salt black pepper fries

- GRILLED CHICKEN CLUB**  
bacon, pepper jack, avocado, pesto aioli,  
on ciabatta | 16

**MANZO BURGER**  
half pound of fresh ground beef, cheddar cheese,  
grilled onions & mushrooms | 17

**PRIME RIB DIP**  
slow roasted with au jus and horseradish | 21  
"cheesesteak" melted provolone, mushrooms,  
onions and peppers | 25

## ENTREES

- SALMON OR CHICKEN PICATTA**  
lemon, butter, capers, wild rice pilaf, and fresh seasonal greens  
salmon 26 | chicken 23

**THREE CHEESE TORTELLINI**  
with sundried tomatoes in a creamy alfredo sauce | 17  
add chicken 6 | add grilled prawns 9 | add salmon 12

## SOUP & SALAD

- SEAFOOD CHOWDER**  
"new england style" secret house recipe with clams  
and baby shrimp  
cup 6 bowl 9

**ITALIAN WEDDING SOUP**  
vegetable-based broth with ditalini pasta,  
mini meatballs and pecorino romano  
cup 5 bowl 8

**WG HOUSE SALAD**  
crisp mix of romaine, shredded carrots, red cabbage,  
tomato and pepperoncini. topped with bay shrimp.  
served with your choice of dressing | 10

**CLASSIC CAESAR SALAD**  
chopped hearts of romaine with homemade croutons  
and fresh shaved parmesan cheese | 12

**SICILIAN CHOPPED**  
house greens with salami, mortadella, provolone,  
assorted sicilian & back olives, tomatoes, pepperoncini | 17

**BUTTER LETTUCE SALAD**  
butter lettuce, apples, pears, gorgonzola,  
glazed walnuts and white balsamic | 16

**PRAWN & BAY SHRIMP LOUIE SALAD**  
crisp mix of romaine, olives, egg, and peppers | 21

**ARUGULA & BEET**  
bed of arugula, fresh beet assortment, feta cheese,  
red onion, balsamic dressing | 16

**ADD TO ANY SALAD**  
chicken 6 | grilled prawns 9 | salmon 12

## SIDES

- THREE EGGS ANY STYLE | 6**

**COUNTRY POTATOES | 5**

**HAM | 7**

**APPLE WOOD SMOKED BACON | 7**

**CHICKEN APPLE SAUSAGE | 6**

**FRESH FRUIT | 8**

**TOAST - english muffin, sour dough, wheat | 5**

**SEA-SALT FRIES | 7**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Gluten free pasta available upon request at no additional charge.



# "The Spread"

\$28 PER PERSON | CHILDREN \$14

## Sweets & Breads

Croissants, Assorted Muffins

## Cold Display

Seasonal Fresh Fruit, Yogurt Parfait

## Main Dishes & Sides

Scrambled Eggs, Corned Beef & Hash, Belgium Waffles, Applewood Smoked Bacon,  
Chicken Apple Sausage, Smoked Ham, Country Potatoes

## Cocktails

### TRADITIONAL MIMOSA

sparkling wine, orange juice  
11

### BLOODY MARY

vodka, housemade mix,  
italian sausage,  
mozzarella cheese,  
cherry tomato, basil  
14

### MICHELADA

corona, bloody mary mix,  
tajin rim, lime  
11

### CLASSIC BELLINI

sparkling wine, peach puree  
11

### TROPICAL BELLINI

sparkling wine, peach puree  
coconut rum  
12

### ESPRESSO MARTINI

espresso liquor, vodka, heavy cream  
12

### IRISH COFFEE

irish whiskey, brewed coffee,  
whipped cream  
10

## Mocktails

### ORANGE FIZZ

orange juice, lemon, club soda  
6

### ITALIAN CREAM SODA

vanilla, blackberry, strawberry, orange  
6

### BLACKBERRY MINT

blackberry, mint, lime, club soda  
6