



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. served with country potatoes | 16
add crab & avocado | 24

ITALIAN SCRAMBLE

sausage, mushrooms, spinach, bell peppers, onions, mozzarella cheese. served with country potatoes and your choice of toast | 15

CHICKEN & WAFFLES

with maple syrup, and fresh blueberries | 16

NEW YORK STEAK & EGGS

new york strip served with two eggs, any style, country potatoes and your choice of toast | 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

SUNDAY

MAY 5, 2024



"The Spread"

\$24 PER PERSON | CHILDREN \$12

Sweets & Breads

Croissants, Assorted Muffins

Cold Display

Seasonal Fresh Fruit, Yogurt Parfait

Main Dishes & Sides

Scrambled Eggs, Belgium Waffles, Applewood Smoked Bacon,
Chicken Apple Sausage, Smoked Ham, Country Potatoes

Chef's Specialty Dish: Chilaquiles

Cocktails

TRADITIONAL MIMOSA
sparkling wine, orange juice
11

CLASSIC BELLINI
sparkling wine, peach puree
11

TROPICAL BELLINI
sparkling wine, peach puree coconut rum
12

TROPICAL BELLINI
sparkling wine, peach puree coconut rum
12

STRAWBERRY LIMONCELLO SPRITZ
limoncello, strawberry, sparkling wine
12

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

MICHELADA
corona, bloody mary mix, tajin rim, lime
11

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