



# 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

**CINNAMON FRENCH TOAST**  
summer mixed berries | 14

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

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

**CHOCOLATE CHIP PANCAKES**  
fresh whipped cream, maple syrup, powdered sugar | 14

**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**

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.

SUNDAY

AUGUST 4, 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  
11

TROPICAL BELLINI  
sparkling wine, coconut rum, peach  
12

STRAWBERRY LIMONCELLO SPRITZ  
sparkling wine, limoncello, strawberry  
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