



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

JULY 14, 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: Biscuits & Gravy

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