
APPETIZERS

SOUP DU JOUR 12
classic leek and potato with cream and herbs

FRENCH ONION SOUP 12
rich beef broth with mozzarella & swiss cheese gratin

TUNA TARTARE 19
wasabi crema, ginger soy, seaweed salad

SHRIMP COCKTAIL 20
four colossal shrimp, house made cocktail sauce, horseradish

CLAMS CASINO 16
apple smoked bacon, butter, crumbs

OYSTERS 19
half dozen local oysters, house made cocktail sauce & champagne mignonette

COLOSSAL CRAB COCKTAIL MKT
chilled crab, mustard sauce, house cocktail sauce

SALADS

PELLANA 14
pistachio, gorgonzola, dried cranberries, cinnamon crouton

CAESAR 14
shaved reggiano parmesan, house made croutons

BEEFSTEAK TOMATO 14
sliced beefsteak tomato, vidalia onion, great hill bleu cheese, balsamic vinaigrette

ICEBERG WEDGE 14
warm bacon, red onion, cherry tomatoes, bleu cheese

~Add to your Salad~

STATLER CHICKEN BREAST 12 | BLACKENED SALMON 16 | TENDERLOIN 18

MAINS

FILET BENEDICT 29
filet, grilled english, avocado, soft poached egg, hollandaise, hash brown potato

LOBSTER POPOVER 34
fresh maine lobster, creme fraiche, dill, bibb lettuce

BRUNCH BURGER 26
prime burger on an english, over easy egg, cheddar, bacon & avocado, hash brown potato

ROASTED TURKEY CLUB 26
lettuce, tomato, sprouts, red onions, apple smoked bacon, aged cheddar, mayo

CROQUE MADAME 28
challah, smoked ham, gruyere, sunny side up egg, hash brown potato

PELLANA PRIME BURGER 20
*classic with lettuce, tomato, onion and choice of aged cheddar, great hill bleu or swiss
or available au poivre with mushrooms & brandy cream*

PRIME STEAK SANDWICH 28
sliced filet mignon, house steak sauce, aged cheddar, arugula, mayo

STEAK FRITES 32
truffle butter, watercress salad

FILET MIGNON 55
8 oz center cut

TRUFFLE FRIES 11 | MAC & CHEESE 16 | SAUTEED SPINACH 13 | BAKED POTATO 9

Pellana