

# Peacock GRAND CAFE

## FRESH JUICE BAR

Please enjoy a combination of the following Fruit and Vegetables!

ORANGE, APPLE, GRAPEFRUIT, CARROT, BEETS, GINGER, CELERY

Recommended Fresh Juices \$4.95

Sunrise: Orange, Strawberry

Red Zinger: Apple, Carrot, Ginger, Beet

Try Our Anti-Toxin Wheat Grass got s Great Source of Energy!

1 oz \$2.50 2 oz \$5.50

Recommended Smoothies (Please note that Smoothies are Blended with Ice) \$4.95

California Smoothie: Apple, Strawberry, Banana

Café Smoothie: Banana, Strawberry, Skim Milk, Honey

Mango Tango Smoothie: Orange, Mango, Pineapple, Banana

Island Smoothie: Papaya, Orange, Banana, Pineapple

Bananacino: Banana, Espresso, Honey, Skim Milk

Iceberg: Refreshing Natural Lemonade

## Bar Beverages

Peacock Bloody Mary, Absolut, Peacock Bloody Mary Mix \$9

Mimosa \$7

Swedish Saint, Level Vodka, St Germain, Lime \$15

Kir Shiraz, Sparkling Wine, Rosewater \$12

Tattinger Brut Prestige Cuvee gl/375ml /750ml \$19/\$46/\$92

Vueve Clicquot gl/375ml/750ml \$22/\$55/\$110

## Pizzas

Blend of House Cheeses: Parmesan, Pecorino, Fontina, Mozzarella, Provolone

Margherita Pizza, Fresh Mozzarella, Fresh Basil	12.50
White Pizza, House Blend of House Cheeses with Roasted Garlic	12.50
Spinach Pizza with Tri-color Peppers, Plum Tomatoes, Blend of House Cheeses	14.50
Porcini Pizza, Truffle oil, Blend of House Cheeses, Shallots, Tomato Sauce	15.
Serrano Ham, Arugula Salad, Basil Oil, Blend of House Cheeses, Tomato Sauce	16.
Shrimp & Calamari, Plum Tomatoes, Mozzarella & Basil	17.

\* Gluten Free Items For Your Pleasure

We are committed to offer all Hormone Free, Organic  
& humanely treated Meat & Poultry



**HAPPY MOTHER'S DAY 2008**

**PRIX FIXE MENU**

**\$30.00 per guest plus tax and gratuity**

**First Course**

**Tomato Bisque**

**Boston Clam Chowder**

**Peacock's Signature Vegetarian Chili \***

**Mixed Organic Greens with Dijon Vinaigrette\***

**Caesar Salad with Romaine Hearts**

**Arugula and Shaved Fennel with Olives and Lemon-Olive Oil Dressing\***

**Seasonal Fruit Salad\***

**Main Course**

**Peacock Omelet, Ham, Mushrooms, Mix of Cheeses, Grilled Onions, Home-Fried Potatoes**

**Egg White Omelet, Spinach, Roasted Pepper, Black Bean Relish, Fruit**

**Peacock's Eggs Benedict, Choice of Ham or Salmon, Peacock Hollandaise Sauce Peacock Fries**

**Peacock's Eggs Chesapeake, Poached eggs, Lump Crabmeat, Peacock Hollandaise, Peacock Fries**

**French Toast with Strawberries sautéed in Butter, Brown Sugar, Balsamic Vinegar, Chicken Sausage**

**Corned Beef Hash, Poached Eggs, Peacock Hollandaise Sauce**

**Baked Penne Pasta, Chicken, Very Cheesy Tomato Sauce**

**Roast Pork Loin, Smoked Bacon Grits, Baby Vegetables**

**Meatloaf over Mashed Potato and Vegetables, Tomato Sauce**

**Grilled Cajun Chicken Salad over Mixed Greens. Avocados with Citrus Vinaigrette**

**Sides (additional \$5.50)**

**Mac & Vermont Sharp Cheddar Grits with Smoked Bacon Fruit Salad Brunch Bread Basket**

**Applewood Smoked Bacon Home Fries Chicken Sausage Peacock Fries Scrambled Eggs**

**DESSERTS**

**Peacock Chocolate Volcano with Vanilla Ice Cream**

**Grand Marnier Chocolate Mousse**

**Mixed Berries Napoleon with Saboyan Sauce**

**Cookies & Ice Cream**

**Trio Sorbet**

20% Gratuity will be added to parties of 6 or more