



Brunch

Pastry Basket - Cheese Danishes, Croissants Muffins, Butter and Jam- \$12

Granola Bowl 14

Inhouse made granola, Greek yogurt, local honey, and assorted fruit

Lobster Benedict 28

Toasted English muffin, lobster meat, spinach, roasted tomatoes, side of potato hash and hollandaise

French Toast 18

Battered dipped and griddled pullman loaf, cinnamon butter, local maple syrup, and choice of side

Southport Sunrise 18 **GF**

2 eggs any style, potato hash and choice of side

Spring Vegetable Omelet 21 **GF**

Eggs, asparagus, roasted mushrooms, caramelized onions, goat cheese served with chicken apple sausage

Lemon Ricotta Pancakes 18

Macerated blueberries, cinnamon butter, local maple syrup, and choice of side

Capri Omelet 21 **GF**

Eggs, peppers, onions, spinach, pancetta, shredded provolone cheese served with potato hash

Steak and Eggs 29 **GF**

Seared beef tenderloin tips, 2 eggs any style, caramelized onions, and potato hash

Brunch Choice of Sides:

Chicken Apple Sausage, Bacon, Hash, Fruit

Appetizers

Caesar Salad 12 **GFA**

Chopped romaine, house made Caesar dressing, Parmigiano herbed crouton and cherry tomatoes

Rosies Meatballs 16

Three meatballs made with veal, beef, pork, pine nuts, raisins, Parmigiano, sweet onions, garlic, parsley, marinara

Artichoke Hearts 16 **GF**

Pan seared, simmered with white wine, garlic, a touch of butter, served with petite greens and shaved Parmigiano Reggiano

Tuna Tartare 19 **GFA**

Yellowtail Ahi tuna, scallions, preserved lemon, capers, chili, toasted almonds, currants, avocado, spicy orange aioli, toasted crostini's

*Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy

Gratuity of 22% added to parties of six or more

Entrees

Lobster Linguine 35

Inhouse made linguine, served in a rich scampi sauce

Pesto Shrimp 35

Sauteed with cherry tomatoes, in-house made pesto sauce made with fresh basil, toasted pine nuts, garlic, parmesan cheese, e.v.o.o.

*Paci Burger 25

Prime dry aged topped with Gruyere cheese, caramelized onions, tomato jam and arugula served with kettle chips

Chicken Milanese 36

Pan seared breaded chicken cutlet, ciabatta breadcrumbs, topped with baby arugula salad, dressed in e.v.o.o., cherry tomatoes and onions

*Lemon Butter Salmon 38 **GF**

Poached, served with lemon-herb risotto, topped with pesto compound butter

*Tenderloin Tips 37 **GF**

Sauteed with mushroom demi-glace, served with grilled asparagus and scallion mashed potatoes

*Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy

Gratuity of 22% added to parties of six or more

Kids Menu

--\$16--

Grilled Cheese with Kettle Chips

Penne with Butter, Cheese, or Marinara

Paci Burger with Kettle Chips

Ricotta Pancakes with Butter and Maple Syrup

Bacon & Egg Sandwich on a Toasted Brioche Roll

Sides

--\$8--

Bacon

Sausage

Potato Hash

Grilled Asparagus

Sauteed Spinach

Fruit

*Thoroughly cooking meat, poultry, seafood, shellfish, or eggs
reduces the risk of food borne illness.

Before placing your order, please inform your server if a
person in your party has a food allergy

Gratuuity of 22% added to parties of six or more

*Ask us about catering or
booking your private event!*