



Rod's

Olde Irish Tavern



Sunday Champagne Brunch

Brunch Cocktails

Rod's Champagne	Poinsettia
Bloody Mary	Marigold
Screwdriver	Cosmopolitan
Mimosa	Apple Martini
Espresso Martini	Pomogranate Martini

Ask Server for Prices and Sunday Drink Specials

Juices and Breads

Orange.....\$2.50	Toast.....\$1.00
Tomato\$2.50	Toasted Bagel...\$1.50
Grapefruit ...\$2.50	w/Cream Cheese\$2.50
Pineapple\$2.50	English Muffin...\$1.25
Cranberry...\$2.50	Hard Roll.....\$1.00
** small juices \$1.50 **	

Brunchon Entrées

Two Eggs, Any Style

Choice of Bacon, Ham, Sausage or Pork Roll. Served with Home Fries and Toast. **6.50**

Country Fresh Three Egg Omelette

All Omelettes served with Home Fries and Toast. **6.00**

Omelette Fillers + .50 each

American, Cheddar, Swiss, Provolone, Mozzarella, Bleu Cheese + \$1.00,
Mushroom, Ham, Bacon, Onion, Green Peppers, Tomato, Potato,
Eggwhite + \$1.00, Spinach + \$1.00, Broccoli + \$1.00, Asparagus + \$1.00

Egg White Omelette

Filled with Fresh Broccoli, Mushrooms and Tomatoes. Served with Home Fries and Toast.. **7.95**

Rod's Farmer's Omelette

Hearty Omelette filled with Bacon, Ham, Mushrooms, Onion, Pepper, Tomato, Potatoes and Cheddar Cheese. Served with Home Fries and Toast. **7.95**

Quiche Du Jour

Every Sunday a New Creation. Served with Home Fries and Toast. **7.95**

Classic Frittata

"Italian Style" Open-faced Baked Omelette. Check Blackboard for Today's Creation. Served with Home Fries and Toast. **7.95**

Traditional Eggs Benedict

Poached Eggs and Grilled Canadian Bacon on an English Muffin. Topped with Hollandaise Sauce and served with Home Fries.. **8.95**

Eggs Princess

A Rod's Classic!! Poached Eggs, Medallions of Filet Mignon, Asparagus and Hollandaise Sauce. Served on an English Muffin with Home Fries. **12.95**

Spinach Salad with Grilled Salmon

Fresh Spinach topped with Sliced Mushroom, Chopped Egg, Chopped Bacon and Homemade Croutons. Topped with Fresh Grilled Fillet of Salmon... **13.95**

Sunday's Fresh Fish

See Blackboard for Today's Fresh Catch. Served with choice of Baked Potato, French Fries, Mashed Potatoes, Rice or Home Fries.

Steak and Eggs

Sliced Top Sirlion Steak and two Eggs any style. Served with Home Fries. **10.95**

Brunchon New York Sirlion Steak

More than 1/2 pound of Choice Strip Steak. Served with choice of Baked Potato, French Fries, Mashed Potatoes, Rice or Home Fries. **15.95**

Check Blackboards for Chef's Brunch Specials
Regular Daily Menu also Available!!





Brunch Sandwiches

All Sandwiches served with two Fried Eggs on a Hard Roll with Home Fries.

Bacon, Egg and Cheese	6.95	Egg and Cheese	6.50
Pork Roll, Egg and Cheese	6.95	Canadian Bacon, Egg and Cheese ...	6.95
Ham, Egg and Cheese	6.95	Potato, Egg and Cheese	6.95

Sides

Bacon	2.95	Pork Roll	2.95
Ham Steak	2.95	Canadian Bacon .	3.50
Sausage	2.95	Home Fries	2.95

Beverages

Coffee	1.85	Espresso	2.75
Cappuccino	3.50	Hot Chocolate ...	2.50
Saratoga Water	1.95	Sodas & Iced Tea	
<i>(sparkling or still)</i>		Sm. 1.50	Lg. 2.50

★★ FREE REFILLS WITH ALL LARGE SODA'S & LARGE ICED TEA'S ★★

Wines by the Glass

White

1. Chardonnay, Maison Nicolas, France	6.00
2. Chardonnay, Guenoc, Lake County, California	7.00
3. Chardonnay, Chalone, Monterey, California	9.00
4. Chardonnay, Kendall-Jackson, California	9.95
5. Chardonnay, Ferrari-Carano, Sonoma, California	12.00
6. White Zinfandel, Beringer, California	5.50
7. Sauvignon Blanc, Concannon, California	7.00
8. Fume Blanc, Ferrari-Carano, Sonoma, California	9.00
9. Riesling, Chateau Ste. Michelle, Washington	8.00
10. Pinot Grigio, Due Torri, Italy	6.00
11. Pinot Grigio, Campanile, Italy	8.00
12. Pinot Grigio, Santa Margherita, Italy	12.75

Red

13. Cabernet Sauvignon, Lindeman's, Bin 45, Australia	6.00
14. Cabernet Sauvignon, Avalon, California	7.00
15. Cabernet Sauvignon, BV Coastal, California	8.50
16. Cabernet Sauvignon, Liberty School, Paso Robles, California	11.00
17. Cabernet Sauvignon, Ferrari-Carano, Sonoma, Calif.	13.00
18. Merlot, Columbia Crest, Two Vines, Washington	6.00
19. Shiraz, Hardy's, Australia	6.00
20. Pinot Noir, Maison Nicolas, France	6.00
21. Chianti, Piccini, Italy	7.00
22. Beaujolais-Villages, Georges, Duboeuf, France	8.00
23. Pinot Noir, Trapiche, Mendoza, Argentina	8.50

Champagne

24. Domaine Ste. Michelle, Brut, Washington	7.00
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Rod's Sunday Champagne Brunch 11:00 a.m.-2:00 p.m.

We Accept Cash, American Express, Visa, MasterCard, Discover

**For your convenience an 18% Gratuity
will be added to parties of 8 or more**



**507 WASHINGTON BOULEVARD, SEA GIRT, NJ
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