

BRUNCH

MORNIN' GLORY

Granola Breakfast Parfait: Low-fat yogurt, granola, honey & fresh seasonal berries layered parfait style	6
Traditional French Toast: Made from Brioche loaf, Vermont maple syrup	7
Bowl of Fresh Seasonal Fruits: Whipped cream, if desired	8
Buttermilk Pancakes Platter: Vermont maple syrup *	8
Short Stack Buttermilk Pancakes: Vermont maple syrup *	6
Blueberry Buckwheat Pancakes: Vermont maple syrup *	9
Old Fashioned Belgian Waffle: Vermont maple syrup *	8
* fresh berries or banana and whipped cream with pancakes or waffle	2
Smoked Salmon and Bagel Platter: Smoked salmon, fresh baked bagel, minced onions & eggs, capers, fresh tomato, cream cheese	14

EGG-CENTRICITIES

All served with Home Fries or Cheese Grits

All American: Two eggs poached, scrambled or fried to choice, two pancakes or French toast, two sausage links or two strips of bacon	9
Three Eggs: Poached, scrambled or fried to choice, toast	6
Eggs Benedict: The classic with Canadian bacon on English muffin, Hollandaise sauce	10
Salmon Benedict: Two poached eggs over smoked salmon on toasted English muffin, Hollandaise sauce	12
Crab Cake Benedict: Two poached eggs over crab cakes on a bed of organic baby spinach, toasted English muffin, Hollandaise sauce	17
Eggs Florentine: Two poached eggs on a bed of creamed spinach on toasted English muffin, Hollandaise sauce	9
Steak and Eggs: 7oz. grilled Prime New York, two eggs fried or scrambled, toast	19
Omelet from fresh cracked Whole Egg:	7
Omelet from fresh Egg Whites Only:	8
Fashion the Omelet to your liking by adding any of the following ingredients: Smoked turkey, imported Polish ham, tomatoes, peppers, mushrooms, bacon, shredded Swiss or cheddar cheese, - per item .95	
Steve's Sandwich: Two eggs scrambled or fried to choice with bacon and cheddar cheese on a croissant	8

BREAKFAST SIDES

Choice of Toast: White, wheat, rye or English muffin, butter & jam	2
Old Fashioned Oatmeal	4
Fresh Baked Croissant: Butter & jam	3
Choice of Bagel with Cream Cheese: Cinnamon raisin, sesame seed, onion or plain	3
Grilled Sausage Links / Bacon or Canadian Bacon / Home Fries / Cheese Grits	each 2.75

LUNCH SIDES

Cole Slaw 5 / French Fries 6 / Sweet Fries 7 / Potato Chips 5 / White Rice 5 / Black Beans 5
Sautéed Spinach 7 / Mac & Cheese 5 / Baby Bok Choy 7 / Broccoli 7 / Asparagus 7
Mashed Potatoes 6 / Grilled Vegetables 7 / French Beans 7

DESSERTS

Apple Pie: A la Mode 9 / Key Lime Pie 8 / Cheesecake 9 / Carrot Cake 9 / Bread Pudding 9
Fudge Brownie: A la Mode, Warm Fudge 9 / Traditional Crème Brûlée: Hint of Raspberry 8
Häagen-Dazs Ice Cream: Vanilla, Chocolate or Strawberry Per Scoop 3

BRUNCH SERVED EVERY SATURDAY & SUNDAY FROM 11AM to 3PM

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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FLAT BREADS / STARTERS

Fresh Tomato & Mozzarella: Fresh basil, extra virgin olive oil & pesto	8
Grilled Vegetables: Pesto, eggplant, zucchini, bell peppers, portobello mushrooms, red onion, diced plum tomatoes, feta & mozzarella	10
Shrimp & Arugula: Poached rock shrimp on sundried tomato pesto flatbread, with bacon, mozzarella & ricotta cheeses, topped with dressed arugula	16
Creamy Spinach Dip: House made tortilla chips	11
Grilled Vegetable Plate: Zucchini, eggplant, red bell pepper, plum tomato, portabello mushrooms, balsamic glaze, pesto	12
Thai Chicken Satay: Marinated grilled chicken tenderloins, somen noodles & spicy peanut sauce	12
Crispy Calamari: West Indian cocktail sauce, tomato rémoulade	14
Lump Crab Cakes: Lightly breaded blue crab meat pan seared, tomato rémoulade	17
Shrimp Cocktail: Five jumbo shrimp, West Indian cocktail sauce	18
Soup of the Day:	Cup 6 / Bowl 8

ENTRÉE SALADS / BURGERS & SANDWICHES

All sandwiches are served with a choice of: Creamy Cole Slaw, House Made Potato Chips, French Fries or for \$1.95 extra, Sweet Potato French Fries

Cobb Salad: Romaine, chopped free-range chicken breast, avocado, carrots, scallions, tomatoes, eggs, crumbled blue cheese & bacon, choice of dressing	14
Roasted Red & Yellow Beet Salad: Field greens, toasted pistachios, pesto oil, goat cheese, balsamic glaze	14
Caesar Salad: Traditional dressing, shaved parmesan cheese, ciabatta croutons	12
Add: Chicken 4 / Shrimp 6 / Crispy Calamari 5	
Mesclun Salad: Baby field greens, carrots, tomatoes, cucumbers, French beans, choice of dressing	12
Add: Chicken 4 / Shrimp 6 / Crispy Calamari 5	
Greek Salad: Mixed greens, cucumber, red onions, tomatoes, Kalamata olives, crumbled Feta cheese, oregano, vinaigrette dressing	14
Grilled Sesame Chicken Salad: Our Signature Salad, sliced free-range chicken breast, mixed greens, diced tomatoes, carrots, snow peas, bean sprouts, scallions, roasted cashews, crispy Won-Tons, curried cilantro dressing & drizzled with spicy peanut sauce	16
Spinach Salad: California spinach, sliced free range chicken breast, fresh raspberries, candied walnuts, raspberry vinaigrette, crumbled blue cheese	16
Ahi Tuna Nicoise Salad: Sushi grade tuna steak seared rare, mesclun mix, French beans, potatoes, tomatoes, eggs, kalamata olives, anchovy fillets, vinaigrette dressing	21



Half Pound PRIME Chuck Hamburger or Turkey Burger on Brioche Bun: Lettuce chiffonade, vine ripened tomato, red onions, pickles



Holy Smoke Cheeseburger: Crispy onions, cheddar cheese, apple wood smoked bacon, smoky apricot BBQ sauce



Main Street Swiss Burger: Caramelized onions, sautéed mushrooms & Swiss cheese

Grilled Chicken Club: Free range chicken breast, lettuce chiffonade, tomato, apple wood smoked bacon, Swiss & cheddar cheese, cilantro honey mustard

Philly Mignon: Shaved black angus tenderloin, griddled red onions & bell peppers, on a toasted hoagie, Swiss & cheddar cheese

Blackened Grouper: Pan seared Blackened Grouper, lettuce, tomato, onion

PASTAS / ENTRÉES

Fettucine Alfredo: Parmesan cheese cream sauce	12
Add: Chicken 4 / Shrimp 6	
Chicken Picatta: Thinly pounded organic chicken breast lightly sautéed with shallots, butter, lemon, wine, capers & linguine	18
Organic Chicken Penne: Seared chicken tenderloins, artichoke hearts, mushrooms, roasted pine nuts, capers, apple wood bacon, garlic & shallots, lemon cream sauce	17
Maine Lobster Ravioli: Ravioli filled with lobster meat, pink sauce	23
Sea Scallops & Apple Smoked Bacon Linguine: Zucchini, lobster tomato reduction	24

Miso Salmon: Fresh miso marinated salmon, baby bok choy, white rice, miso sauce

Black Grouper: Pan seared, mashed potatoes, steamed broccoli

Wild Mushroom Chicken Madeira: Pan seared chicken breast topped with asparagus & melted mozzarella cheese. Covered with wild mushroom Madeira wine sauce, served with mashed potatoes

Half Roasted Chicken: Semi-boneless, mashed potatoes, steamed broccoli

Skirt Steak: 12oz, grilled, white rice, black beans, chimichurri sauce

Filet Mignon: 8oz, center cut, pan seared, mashed potatoes, French beans