



BRUNCH MENU

STARTERS

LOBSTER BISQUE 14

Lobster Tail, Chives, Sherry Liquor

SUNRISE ALESSANDRA 12

Greek Yogurt, Mango, Strawberries
House Made Granola, Honey

SALMON SALAD 14

Cucumbers, Pickled Red Onions
Heirloom Tomatoes, Bagel

COBB SALAD 14

Avocado, Bacon, Tomato, Radish
Soft Egg Ranch Dressing

TUNA TARTARE* 18

Local Line Caught Yellow Fin Tuna, Cilantro
Lemon Oil, Soy Sauce, Avocado

FRESH BREAD-BASKET 12

Selections of Daily Baked Bread

EGGS & CREPES

PROSCUITTO CROISSANT 15

Pesto, Sunny Side Eggs, Salad

CRAB BENEDICT 22

Jumbo Lump Crab Cakes, Poached Farm Eggs
Tarragon Hollandaise

TURKEY FRITTATA 14

Eggs, Smoked Turkey Breast, Goat Cheese, Basil

TRUFFLE GRILLED CHEESE 18

Raclette Cheese, Truffle Béchamel
Two Sunny Side Up Eggs, Salad

CLASSIC BENEDICT 16

Poached Egg Farm Eggs, Canadian Bacon
Spinach, Hollandaise Sauce

CREPES ALESSANDRA 14

Scrambled Eggs, Spinach, Provolone Cheese
Béchamel Sauce

CHORIZO MELTED 12

Fresh Chorizo, Scramble Eggs, Caramelized Onions
Feta Cheese

CREPES MADAME 14

Ham, Béchamel Sauce, Gruyère Cheese, Farm Eggs

BRUNCH DISHES

AVOCADO TOAST 14

White Bread, Crush Avocado, Poached Egg

MANGO AND GINGER SALAD 26

Cashews, Heirloom Tomatoes, Cilantro
Pan Seared Tuna

LOX & BAGEL 16

House Cured Salmon, Dill Cream Cheese, Capers
Tomatoes, Onions, Bagel

BLUEBERRY PANCAKES 14

Blueberry Compote, White Chocolate Chantilly

FRENCH TOAST CASSEROLE 14

Chantilly Cream, Warm Vanilla Syrup, Berries

HOUSTON PLATE 20

Texas Toast, Chorizo Bacon, Two Eggs Any Style

POLENTA & EGG 18

Organic Poached Egg, Seasonal Mushrooms
Parmesan Cheese, Truffle Hollandaise

DEAN & PEELER RANCH ANGUS BURGER 16

8oz. Ground Beef, Fried Egg, Bacon
Crispy House Fries

LOBSTER PANINI 26

Maine Lobster, Fries, Tomato, Bacon, Arugula

DEAN & PEELER RANCH STEAK & EGGS 24

8oz. Sirloin Steak, Two Eggs Any Style, Fries

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

*Breakfast Daily 6.30am -11am / Lunch Monday-Friday 11am-2.30pm/Brunch Sat. and Sunday 11am-2.30pm
Dinner Monday to Saturday 5.30pm-10pm*

José Hernandez – Executive Chef

www.luciennerestaurant.com