



# Brunch Menu

Served Weekends & Holidays 10:00 AM to 4:00 PM

All Brunch Specials Include the Following Choices:

MIMOSA, BLOODY MARY, GLASS OF CHAMPAGNE, BELLINI or JUICE

Complimentary COFFEE OR TEA

## Gemini Benedicts

Served with Home Fries

- Eggs Benedict** .....17.00  
Two Poached Eggs on English Muffin with Canadian Bacon, topped with Hollandaise Sauce
- Eggs Florentine** .....17.00  
Two Poached Eggs on English Muffin with Spinach & Feta Cheese, topped with Hollandaise Sauce
- Nova Scotia Eggs Benedict** .....20.00  
Two Poached Eggs on English Muffin with Nova Scotia Lox, topped with Hollandaise Sauce
- California Benedict** .....17.00  
Two Poached Eggs with Grilled Tomatoes and Sliced Avocado on English Muffin, topped with Hollandaise Sauce

## Gemini Egg Platters

Served with Home Fries and Toast

- Veggie Omelette** .....17.00  
with Broccoli, Onions, Peppers, Mushrooms & Tomatoes
- Gemini Omelette** .....17.00  
with Avocado, Tomatoes, Mushrooms & Cheddar
- Mediterranean Omelette** .....17.00  
with Spinach, Feta Cheese & Tomatoes
- Murray Hill Omelette** .....18.00  
Smoked Salmon, Capers, Tomatoes, Spinach & Scallions
- Sirloin Steak & Eggs** .....22.00
- Corned Beef Hash & Eggs** .....18.00

## Brunch Favorites

- LumberJack** .....17.50  
Pancakes, French Toast or Waffle, served with Two Eggs and Choice of Bacon, Ham or Sausage
- Nova Scotia Lox** .....18.00  
Lox on a Toasted Bagel with Cream Cheese, Onions, Lettuce, Tomatoes, Cucumbers, Capers & Olives
- Multi-Grain Waffle** .....17.50  
with Greek Yogurt, Berries and Honey
- Peaches & Cream Waffle** .....18.00  
topped with Fresh Strawberries, Banana, Peach Halves & Whipped Cream

## Gemini Salads

- Fresh Mango Salad** .....17.00  
Mixed Greens, Dried Cranberries, Avocado and Walnuts in a Fat-Free Raspberry Vinaigrette
- Organic Baby Kale Salad** .....17.00  
with Goat Cheese, Walnuts, Cranberries & Avocado served with Lemon Vinaigrette
- Mediterranean Salad** .....17.00  
Grilled Seasonal Veggies, Tomatoes, Cucumbers, Olives & Fresh Mozzarella Cheese with a Balsamic Vinaigrette
- Classic Greek Salad** .....17.00  
with Lettuce, Tomatoes, Feta Cheese, Kalamata Olives, Peppers, Onions & Stuffed Grape Leaves

Top Off Above Salad With:

- Grilled Chicken Breast \$4 extra
- Grilled Atlantic Salmon \$6 extra

## Gemini Sandwiches

Served with French Fries or Salad

- French Dip** .....18.00  
Thinly Sliced Roast Beef on Garlic Bread with Melted Mozzarella, French Fries, Lettuce & Tomato
- Roast Turkey Club** .....17.50  
with Bacon, Lettuce, Tomato & Mayo
- Gemini Breakfast Burrito** .....16.50  
Scrambled Eggs, Avocado, Tomato, Mushrooms & Cheddar
- Chipotle Grilled Chicken Sandwich** .....17.00  
with Avocado, Bacon, Pepper Jack & Chipotle Mayo
- California Burger** .....16.50  
with Avocado, Cheddar Cheese & Tomato
- Roma Grilled Chicken Panini** .....17.00  
with Fresh Mozzarella, Roasted Peppers & Tomato

### Avocado Toast 16.00

Avocado, Diced Tomatoes & Chopped Red Onion on Multi-Grain Bread topped with Two Poached Eggs (No Home Fries)

Substitute Bagel or English Muffin .50 • Egg Whites 1.50

Substitutions (Instead of Home or French Fries)

Mixed Fruit 2.50 • Cottage Cheese 1.50 • Sliced Avocado 2.50 • Baked Potato 1.50 • Sliced Tomatoes 1.00  
Salad 2.00 • Any Additional Cheese Topping 1.50 • Any Additional Meat Topping 3.00



# Bloody Mary

## The Classic Mary

Our House Recipe with Vodka,  
garnished with Celery

## Bacon Mary

Our Classic Mary  
garnished with Crispy Bacon

## Mexican Maria

Tequila and Chili Powder send us South of the Border,  
garnished with Celery and a Slice of Jalapeño



# Mimosas

## Classic Mimosa

Fresh Orange Juice  
and Blush Champagne

## Blueberry Pomegranate

Pomegranate Juice, Blush Champagne  
and Blueberries

## Pineapple Sunrise

Pineapple Juice, Champagne  
and Grenadine

## Bellini

Peach Nectar, Champagne  
and Grenadine

