

THE LONG BEACH HOTEL

Brunch Entrees

The Boardwalk 14

Two eggs any style served with hash browns.
Choice of bacon or sausage. Served with toast.

Buttermilk Pancakes 14

Whipped mascarpone, Vermont maple syrup.
Choice of bacon or sausage.
Add fresh blueberries or chocolate chips 3

Salmon Bagel 16

Catskill Farm smoked salmon, red onion, tomatoes
bagel, chive cream cheese.

Huevos Rancheros 15

2 eggs up baked in tomato, garlic and chilies
with black beans, chihuahua cheese and avocado.

Nutella French Toast 14

Cornflake encrusted toast filled with warm chocolate
hazelnut filling and topped with caramelized bananas.

The 405 Breakfast Burger 15

Topped with American cheese, crispy bacon, fried egg on
a croissant bun. With seasoned french fries.

Filet Mignon Panini 15

Mozzarella, arugula, caramelized onions
and horseradish mayo.

Steak & Eggs 23

8 oz skirt steak, two eggs any style
served with hash browns.

Market Omelet 14

Farm fresh egg omelet filled with your choice of three:
mushrooms, onion, tomato, peppers, spinach, jalapeño, or
cheese (cheddar, American, feta, goat) served with
hash browns, toast and choice of bacon or sausage.

Light Start 12

Frittata with mixed garden vegetables
served with toast.

Maryland Crab Cake Salad 19

Crab cake on bed of arugula, toasted pumpkin seeds
goat cheese, halved red grapes and avocado
with a citrus vinaigrette.

Belgium Maple Chicken 19

Pecan encrusted chicken breast, and a sweet potato puree
served over Belgium waffles with citrus brown
butter sauce, white balsamic glaze
and Vermont maple syrup.

South Shore BLT 15

Bacon, arugula, avocado, tomato, fried egg and a spicy
harrisa mayo on toasted multigrain bread. With seasoned
french fries.

Breakfast Tacos 14

Open faced flour tortillas with two eggs over easy
Mexican chorizo, crispy potatoes, sweet peppers,
cilantro, spicy salsa roja.

Grilled Chicken Apple & Pear Salad 15

Tender chicken breast, mixed greens, gorgonzola cheese,
candies pecans, maple balsamic dressing.

Above items include a complimentary beverage of coffee, tea, juice or during Sunday Brunch only, a Bloody Mary or Mimosa

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BAR * GRILL

Brunch Starters

Jalapeño Bacon 8

3/4 lb of jalapeño cured bacon

Bakery Basket 8

Assorted house made cornbread, danish, and muffins.

Granola Parfait 7

Mixed berries, plain yogurt, honey

Mixed Fruit Plate 7

Seasonal selection of fresh fruit and berries

Avocado Toast 8

Multigrain toast, avocado
sliced plum tomatoes, and basil

Brunch Sides

Hash Browns 4

Sweet Potato Puree 5

Sausage 5

Smoked Bacon 5

Short Rib Hash 8

Toast or English Muffin 4

Bagel with Cream Cheese 7

Brunch Cocktails

Mimosa 8

Champagne, orange juice.

Elderflower Mimosa 10

St Germain liquor, fresh lime juice, champagne.
served over ice.

Aperol Spritz 9

Aperol, champagne, orange twist.

Jimmy's Poinsettia 10

Stoli orange, champagne, cranberry juice
served over ice.

Classic Bloody Mary 9

Stoli vodka, lemon, olive, spicy house-made mix.

Bloody Maria 10

Jalapeño infused tequila, jalapeño bacon,
fresh lime, cilantro, chili dusted rim.

Long Beach Mary 10

Stoli citrus vodka, smoked bacon, celery
lemon, olives, lemon pepper rim.

Tipsy Tea 9

Stoli orange vodka, sweat tea.

Beverages

Coffee or Herbal Tea 2

Espresso 2

Iced Tea 2

Orange, Pineapple, Tomato, and Cranberry Juice 2

Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Lemonade, Gatorade 2

Red Bull 5