

MORNINGS @ DEON'S

Granola & Yogurt 7

Irish Oatmeal with Brown Sugar 7

Seasonal Fruit Bowl 7

Buttermilk Pancakes & warm maple syrup 7
add blueberries or chocolate chips 8

Cinnamon Dusted French Toast & warm maple syrup 7
add flambéed bananas 8

Two Eggs and Seasoned Potatoes
with choice of applewood smoked bacon, country sausage or black forest ham 8.95

Brie, Spinach & Mushroom Frittata with Seasoned Potatoes 9.95

Carnival Scramble
eggs, asparagus, mushroom, peppers, tomato, blue cheese & seasoned potatoes 8.95

Egg White & Vegetable Scramble & Seasoned Potato 8.95

Deon's Fried Egg Sandwich
eggs, applewood smoked bacon or black forest ham and gruyere on toasted Bagel 7

Western Scramble
eggs, pepper, onion, mushroom & diced black forest ham 8.95

Lobster Eggs Benedict - Poached Eggs & Lobster Meat on Toasted English Muffin
canadian bacon, grilled portobello & hollandaise sauce 11

Yolk Free Spinach & Goat Cheese Crepes with Apple Compote 9

Shirred Eggs and Crispy Bacon on Asian Mix Greens & Balsamic Spritz 9

Smoked Salmon, Capers, Red Onion, Tomato & Cream Cheese on Bagel 7.95

Sides

bacon, sausage, ham, Canadian bacon 3
English muffin, toast, seasoned potatoes 1.50

Beverages

Coffee, Tea 1.50 Espresso 4 Cappuccino 5
Orange, Cranberry & Apple Juices 3

NOON @ DEON'S

SALAD PLATES

Local Salad Greens, Red Onions & Citrus Vinaigrette 10.00

Grilled Chicken Breast on Romaine with Shaved Reggiano, Parmesan Toast & Caesar Dressing 12.95

Local Salad Greens, Apple Slices, Warm Goat-cheese Toast Points & Citrus Vinaigrette 12.95

Salad Nicoise – Marlin, Baby Greens, Egg, Olives, Tomato, Onion & Balsamic Vinaigrette 12.95

Chilled Lobster Meat on Local Salad Greens & Citrus Vinaigrette 14.95

Deon's Chef Salad – Greens, Ham, Chicken, Tomato, Egg, Gruyere & Balsamic Vinaigrette 14.95

SANDWICH PLATES (served with French fries)

Roast Turkey Breast, honey mustard, lettuce, tomato on Sourdough 11.95

MV Tuna Salad on Multigrain 10.95

Classic Chicken Salad on Multigrain 10.95

Roast Beef, wasabi mayonnaise, pickled ginger, sweet teriyaki on Kaiser roll 11.95

BBQ Pulled Pork on Kaiser roll 11.95

Grilled Breast of Chicken, mayonnaise, lettuce, tomato on Kaiser roll 10.95

Fried Cod & house tartar, lettuce, tomato on Kaiser roll 11.95

FROM THE GRILL

Brie Burger & Caramelized Onions, French fries 10.95

Kosher Beef Dogs & French fries 5.95

the consumption of raw or undercooked food increases the risk of food-borne illness

EVENINGS @ DEON'S

508-696-0090

Chilled Bosc Pear Soup
cold-tea smoked jumbo shrimp, pickled ginger, cilantro 12

Butternut Squash, Braeburn Apple & Carrot Soup
jonah crabmeat, marinated grilled chayote, truffle oil 12

Prosciutto, Melon & Cucumber Salad
sprouts, baby herbs, tomato & citrus vinaigrette 14

Endive, Mizuna, Picante Gorgonzola
shaved vidalia, baby tomato & balsamic spritz 14

Jonah Crab Cake
roasted pepper caper remoulade, avocado pesto & mizuna 16

Lobster Pancake
herbed crepe, roasted shallots, lobster fricassee 20

Seared Hudson Valley Foie Gras
soft wild mushroom polenta, monbazillac, black mission fig puree 20

Marinated Grilled Soft Shell Crab
basil butter, braised fennel & toasted almonds 18

Miso Crusted Swordfish
italian couscous, sesame carrots, braised savoy cabbage 36

Herb Roasted Halibut
roasted pear beurre blanc, artichoke ragout, braised white asparagus 37

Marinated Grilled Bass
asian mixed greens, shaved apples, grilled heirloom tomato, citrus vinaigrette 34

Seared Day Boat Scallops
scallion & ginger puree, black truffle oil, butternut squash risotto, spinach 36

Philadelphia Blue Filet Mignon
roquefort crust, madeira demi, potato puree, haricot vert 45

Cinnamon Braised Lamb Rack
sugar snap peas, baby carrots, fugi apple, mint potato salad 45

Grilled Ostrich Fillet
chanterelles, shallots, nutmeg demi, truffle butter, yukon mash, bok choi 40

Roasted Chicken Breast
pepper brandy, olives, mushroom, tomato, aged balsamic, risotto 28

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