

TISHAS BRUNCH MENU

Family owned and operated since 1988 | www.tishasfinedining.com

STARTERS & SMALL PLATES

Scallops risotto
Pan seared sea scallops
shiitake and spinach \$16

Carpaccio
Thin sliced filet of beef tenderloin, arugula,
parmigiano, red onion,
capers and lemon aglio \$16

Lobster risotto
Lobster chunks sauteed with a hint of cognac
then tossed with our house risotto \$17

Seared tuna
Wasabi and panko crusted served rare
pickled ginger and wasabi cream \$16

Mushroom risotto
Assorted mushrooms and
shaved asiago cheese \$13

Arancini rice balls
Risotto rice balls stuffed with mozzarella
cheese, breaded and fried served with
marinara sauce \$12

Calamari Fritti
Fried calamari tossed with roasted peppers,
hot cherry peppers and capers then drizzled
with honey mustard \$14

New England Clam Chowder
award winning \$9

Lobster Bisque
Lobster chunks and cognac 14

Cajun Fried Oysters
Spicy hand breaded fresh oysters drizzled with
our pepper cream sauce 15

LUNCH SIDE

choice of french fries or side salad
(excluding salads)

Lobster sliders
Three classic lobster roll sliders \$17

Crab cake tacos
Avocado, house slaw, tomato relish
and pepper mayo \$16

Southwest grilled chicken
Grilled all natural chicken chicken breast,
bacon, cheddar, chipotle mayo, baby greens
and tomato relish \$15

California BLT
Crispy bacon, arugula, avocado and tomato
Relish on toasted grain bread
with herbed mayo \$12

Salmon Po`Boy
Fresh atlantic salmon grilled or blackened
served on a fresh roll, baby greens, tomato
relish, pickles and herbed mayo \$16

Classic Bacon Cheeseburger
American cheese, lettuce, tomato, onion,
pickles and bacon \$15

BBQ Burger
House made onion rings BBQ sauce,
and pickles \$14

House specialty salad
Spring mix, candied pecans, dried cranberries,
tomato relish, goat cheese tossed with
raspberry balsamic vinaigrette \$14
Add grilled or blackened atlantic salmon or gulf
shrimp \$8
Grilled or blackened all natural chicken breast
\$6

Caesar salad
Romaine, grated pecorino Romano, garlic
croutons and house caesar \$12
Add grilled or blackened atlantic salmon or gulf
shrimp \$8
Grilled or blackened all natural chicken breast
\$6



BREAKFAST SIDE

House eggs Benedict
Grilled ham steak \$14

Tishas eggs Benedict
Jumbo lump crab meat and tomato relish \$16

Smoked salmon tower
Layered smoked salmon, tomato relish capers,
bourson cheese and crab meat \$20

Egg plate
2 eggs, choice of meat and home fries \$11

Filet mignon omelette
Saute Filet Mignon steak with caramelized
onions and mushrooms finished with bourson
cheese served with home fries \$17

Pancakes
Plain buttermilk \$10
Blueberry, ricotta and lemon \$12
Chocolate chip \$11

French Toast
French toast brûlée \$13

Fresh fruit parfait
Fresh berries, greek yogurt and house granola
\$10

SIDES

Bacon, sausage, or ham 5.00

Home Fries 4.00

Fresh fruit bowl 7.00

KIDS PLAY

Silver dollar Pancakes
plain or chocolate chip \$7

Scrambled Eggs
with home fries and toast \$7

French Toast \$7

Chicken Tenders
with french fries \$8

Grilled Cheese
with french fries \$7

SPECIALTY BEVERAGES

coffee or hot tea (free refills) 2.50

cappucino 4.00

espresso 3.00 /5.00

Fresh orange Juice 3.00/5.00

Milk and chocolate milk 2.50/3.00

Apple tomato or cranberry juice 3.00/5.00

Ice tea (free refills) 2.50

soda (no free refills) 2.50

Sparkling Water (1 litre) 7.00

Carafe of fresh orange juice
served with a complimentary bottle of
champagne
30.00

