

# TISHAS BRUNCH MENU

Family owned and operated since 1988 | [www.tishasfinedining.com](http://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

