

VACCA STEAKHOUSE

Sunday Lunch

Steak and Eggs 44

Filet of ribeye, 2 eggs your way, with a side of bearnaise

Shrimp and Grits 26

New Orleans style barbeque shrimp over cheese grits

Crabcake Benedict 32

Jumbo lump crabcakes, poached eggs topped with hollandaise sauce on toasted English muffin

Pain Perdu 22

Pan fried French style baguette with cinnamon, topped with maple syrup and powdered sugar, whipped cream on side

OMELETTES

Cochon 24

Andouille, bacon, bell pepper, onion and cheddar

Seafood Diavolo 26

Shrimp, crabmeat, green onion and Diavolo sauce

Veggie 20

Cheddar, onion, tomato, bell pepper and mushroom

SIDES

2 Eggs 6

Breakfast Potatoes 6

Grits 5

Bacon 8

PRIME RIB

Served with au jus and horseradish sauce 44

Choice of two sides:

Mashed Potatoes, Creamed Spinach,
Creamed Corn

TAITTINGER CHAMPAGNE SPECIAL

\$20/ Glass

\$55/ Bottle

SPECIALTY COCKTAILS

VACCA Bloody Mary 12

St. Georges Green Chili Vodka, garnished with spiced beans, olives, pickled okra, lemon and lime

Pimm's Cup 12

Pimm's No. 1 Liquor, simple syrup, a splash of Sprite, fresh strawberries and cucumbers

Violet 75 12

McQueen & The Violet Fog Ultraviolet Gin, lemon juice and simple syrup

Irish Coffee 12

Fighting 69 Irish Whiskey, topped with whipped cream and green Creme de Menthe

Peach Bellini 12

Peach Liquor, Prosecco and a splash of orange juice
