

Breakfast Beverages

*Freshly Squeezed Orange Juice or
Grapefruit Juice*

7 oz. 2.25 12 oz. 2.75

*Fresh Pomegranate Orange Juice or
Strawberry Orange Juice*

7 oz. 2.75 12 oz. 3.25

Apple, Cranberry, Tomato, or V8 Juice

12 oz. 2.25

Traditional Breakfast

All traditional breakfast items are served with choice of breakfast potatoes or fresh fruit and English muffin.

All egg dishes are prepared with trans-fat free oil.

Two Fresh Eggs

Any Way You Like Them 4.75

*Add choice of bacon, sausage patties or links,
turkey sausage, or turkey bacon. 7.50*

Pot Roast and Eggs

*Slices of our fresh juicy pot roast served
with two eggs as you like them. 8.95*

Steak and Eggs Our Way

*4 oz. filet medallions seasoned then grilled
to your temperature, topped with sautéed
mushrooms, served with two eggs as you
like them. 12.95*

Poached Eggs with Sweet Potato Hash

*Sweet potatoes, butternut squash, red and green
bell peppers, onion and fresh herbs topped with
two poached eggs and a touch of hollandaise. 7.45*

Two Fresh Eggs & Corned Beef Hash

*Two fresh eggs as you like them served with a
generous portions of our corned beef hash. 8.25*

Jones Country Ham and Eggs

*with an 8 oz. ham steak. Served with
two eggs as you like them. 8.95*

Smoked Salmon Plate

*Fresh Nova Scotia smoked salmon served with toasted bagel, cream
cheese, onion, tomato slice and capers. (Not served with potatoes or muffin) 9.95*

Our Own Biscuits and Gravy

*Two homemade savory scones covered with our homemade turkey sausage gravy.
Served with two eggs of your choice and fresh fruit. 7.95*

Breakfast Sandwiches and Such

Served with choice of breakfast potatoes or fresh fruit

Ham, Peppadew and Egg Sandwich

Ham, egg, Vermont white cheddar cheese and peppadews on grilled sourdough bread. 6.95

Breakfast Burrito

*Red and yellow peppers, tomatoes, scrambled eggs
and guacamole, folded into a multi-grain tortilla,
with jack cheese. 6.95
Add chorizo. 7.95*

Healthy Veggie White Wrap

*Baby spinach, asparagus, red and yellow peppers,
garlic, scallions, and a touch of low-fat
mozzarella, folded into egg whites and wrapped in
a multi-grain tortilla. 7.95*

Mom's Favorites™

Served with 2% milk, skim milk or soymilk, English muffin or fresh fruit.

Dave's Old Fashioned Oatmeal

Served with brown sugar on the side. 4.50

Mary's Apple Baked Oatmeal

*Chopped apples, brown sugar, cranberries and
cinnamon, topped with vanilla yogurt and
honey-toasted walnuts. 5.95*

Organic Steel Cut Oatmeal

*Served with brown sugar on the side. 4.95
Add bananas, blueberries or strawberries 5.95*

Healthy Apple Oatmeal Combination

*A smaller version of our apple baked oatmeal
served with two eggs any style and choice of
bacon or sausage. 7.25*

Stratas

*Baked bread and egg casseroles layered with a variety of flavors and ingredients.
Served with fresh fruit or breakfast potatoes.*

Goat Cheese, Artichoke and Smoked Ham Strata

Ham, artichoke hearts, goat cheese, and parmesan. 8.95

Breakfast Strata

*Breakfast sausage, cheddar cheese, mushrooms
and touch of mustard. 7.95*

Sesame Crusted

Red Pepper Asparagus Strata

*Red peppers, asparagus, cheddar cheese,
sesame seeds and paprika. 8.95*

Auntie Elaine's Blueberry Strata

*Fresh blueberries and cream cheese blended into egg and bread custard, baked 'till golden brown,
then topped with blueberry compote. 7.95*

Frittatas

*An opened faced three egg omelet baked on both sides.
Served with English muffin and breakfast potatoes.*

Crab, Shrimp and Red Pepper

*Maryland blue crab, fresh poached shrimp,
red peppers, jack cheese and hollandaise. 9.95*

Four Cheese

*A blend of jack, cheddar, parmesan, and Swiss
topped with a dab of sour cream. 7.25*

Frittata Olé

*Chorizo sausage, onions, tomatoes, green peppers,
and jack cheese topped with homemade black bean
salsa and a dollop of sour cream. 8.95*

Spinach, Artichoke and Goat Cheese

*Baby spinach, artichoke hearts, goat cheese and a
touch of fresh herbs baked into three eggs. 8.45*

Frittata Italiano

*Italian Sausage, green and red peppers, onion, mozzarella cheese,
herbs and a touch of marinara. 8.95*

Omelets

*All omelets are made with three fresh eggs, served with English muffin & breakfast potatoes.
Egg Beaters or egg whites may be substituted upon request.*

Sweet Potato Hash and Ham

Sweet potato hash, ham, jack cheese and grilled pineapple. 7.95

Healthy White Eggs and Turkey Sausage

*Turkey sausage, egg whites, touch of jack cheese
and homemade black bean salsa. 7.95*

Sundried Tomato & Spinach Omelet

*Sundried tomatoes, baby spinach, bacon
and jack cheese. 7.95*

Crab and Avocado Omelet

*Maryland blue crab, avocado, jack cheese
and a touch of hollandaise. 9.95*

Fresh Spinach and Feta Cheese

*Fresh leaf spinach, feta cheese. Served with sliced
tomatoes on the side. 7.95*

Wild Mushroom and Gruyère Cheese Omelet

*Shiitake mushrooms, gruyère cheese, shallots,
chopped garlic and fresh parsley. 7.95*

Tenderloin Steak Omelet

*Tenderloin steak, mushrooms, onions, tomatoes,
potatoes, and cheddar cheese sauce. 8.95*

Healthy Veggie White Omelet

*Baby spinach, asparagus, red and yellow peppers, garlic, shallots, and a touch of low-fat mozzarella
egg whites with homemade black bean salsa on the side. 8.95*

Ham and Peppadew Omelet

*Diced ham, peppadew peppers,
and jack cheese. 7.95*

Bavarian Omelet

*Grilled bratwurst, onions, potatoes, swiss cheese
and mustard sauce. 7.95*

It's Your Omelet

*We start with three eggs, choice of cheese: cheddar, swiss, feta, American, jack cheese or low-fat
mozzarella. 6.95 Add bacon, Canadian bacon, ham, sausage, onion, spinach, tomato, green pepper,
homemade black bean salsa, or mushrooms. (.75 for each additional item)*

Skilletless Skillets

All skilletless skillets served with a generous portion of our breakfast potatoes, cheese and two eggs as you like them and English muffin.

Farmers Skillet

Crisp bacon, green peppers, onions, cheddar and jack cheese. 7.95

Steak Skillet

Slices of tenderloin steak with sautéed mushrooms, grilled onions and cheddar cheese. 8.95

Veggie Skillet

Roasted red peppers, baby spinach, sun-dried tomatoes and feta cheese. 7.95

Create Your Own Skillet

We start with our breakfast potatoes, two eggs as you like them, choice of cheese. 6.95 Add bacon, Canadian bacon, ham, sausage, spinach, onion, tomato, green pepper, homemade black bean salsa, or mushrooms. (.75 for each additional item)

Homemade Crepes

Served with small fruit or breakfast potatoes.

Fresh Fruit Crepe of The Day

Three delicate crepes filled with fresh fruit of the day 7.95

Spinach Florentine Crepe

Spinach, bacon, eggs, and jack cheese topped with hollandaise. 8.95

Seafood Crepe

Lobster, crab, scallops, and shrimp blended in a creamy sauce. 11.95

Pancakes and Waffles & Toasts

All pancakes & waffles are served with fresh creamery butter and warm pancake syrup.

Vermont maple syrup available for 1.25

Pumpkin Pancakes

Candied pecans and cinnamon butter. 6.95

Belgian Waffle

A crisp malted waffle dusted with powdered sugar. 5.95

Lemon Zest Pancakes

Two lemon zest pancake with seasonal berries and whipped cream. 6.95

Pumpkin Pecan Waffle

Candied pecans and cinnamon butter 6.95

Fresh Blueberry Pancakes loaded with fresh blueberries. 5.95

Pecan Belgian Waffle 6.45

Organic Multi-Grain Pancakes

A stack of three. 5.95

Potato Pancakes applesauce & sour cream 5.95

Buttermilk Pancakes

A stack of three. 4.95

Classic French Toast

Classic French bread sliced, dipped in egg batter, grilled with a touch of cinnamon, and then dusted with powdered sugar. 5.95

Make it a Combination

Add two eggs, two pieces of bacon, sausage, turkey bacon or sausage to a smaller portion of any of the above, add two dollars.

Ms. Cyndi's Cherry Stuffed French Toast

A thick slice of egg bread stuffed with cream cheese and red tart Door County cherries, then dipped in egg batter and placed on the griddle 'till golden brown. Finished with cinnamon and powdered sugar. 6.95

French Toast with Pears and Pomegranate Sauce

Two pieces of French bread dipped then grilled 'till golden then capped with caramelized pears and finished with our pomegranate reduction. 6.95

Benedicts And Those That Think They're Benedicts

All of our Eggs Benedict creations are served with fresh fruit or breakfast potatoes.

Classic Eggs Benedict
*Canadian bacon, poached eggs, hollandaise
and paprika. 7.95*

Benedict's Ala Munich
*Grilled Sheboygan bratwurst, caramelized onions
poached eggs and a mustard hollandaise
on two potato pancakes. 8.95*

Hearts of Benedict
*Artichoke hearts, baby spinach nested on top of
English muffin halves with tomato wheels and two
poached eggs with hollandaise sauce. 8.95*

Crab Cakes Benedict
*Two Maryland crab cakes, topped with two
poached eggs then finished with a roasted red
pepper chipotle sauce. 11.95*

Benedicts Ala Risotto
*Two wild mushroom risotto cakes, fresh
asparagus and a touch of hollandaise. 8.95*

Benedict Florentine
*Fresh sautéed spinach and slices of tomatoes
poached eggs and hollandaise. 7.95*

Breakfast Benedict
*Country sausage on English muffin halves
topped with two poached eggs and
cheddar cheese sauce. 7.95*

Portabella Benedict
*Grilled portabella caps, baby spinach, tomato
wheels topped with two poached eggs
and hollandaise. 7.95*

Smoked Salmon Benedict
*Toasted bagel halves with a touch of cream
cheese, smoked salmon, two poached eggs, and
finished with caper hollandaise sauce. 8.95*

St. Patrick's Benedicts
*Comed beef stacked on rye then caped with two
poached eggs and horseradish sauce. 8.95*

Surf and Turf Benedict

4 oz. lobster tail paired with a 4 oz. filet mignon nested on two English muffin halves with sautéed baby spinach and two poached eggs finished with béarnaise sauce. 16.95

Elegant Eggs

Served with fruit

Hector's Chilaquiles
*Blue corn tortilla chips sautéed in homemade
green salsa with grilled chicken breast and jack
cheese. Topped with two eggs as you like them,
finished with avocado slices and fresh salsa. 7.95*

Kevin's Fresh Zucchini Cakes and Eggs
*Fresh zucchini cakes capped with two
poached eggs, a drizzle of hollandaise and
sprinkled with red peppers.
Served an English muffin. 7.95*

Portabella and Eggs
*Two portabella mushroom caps seasoned
and sautéed, topped with herbed cheesy
scrambled eggs. Served an
English muffin. 7.95*

Jambalaya Eggs
*Shrimp, andouille sausage, onion, green pepper
all scrambled up and finished with a touch of
cheddar cheese and hollandaise sauce.
Served with an English muffin. 8.95*

Salmon Wrapped Eggs
*Two poached eggs wrapped with cold
smoked salmon (lox) then nested on two
potato pancakes with a drizzle of hollandaise
and a sprinkle of scallions. 8.95*

Huevos Rancheros
*Two blue corn tortillas layered with refried
black beans, two eggs as you like, chorizo and
jack cheese then finished with green and red
pepper sauce and cilantro. 7.95*

Homemade Quiche

Veggie Quiche of The Day
Served with fresh fruit. 7.95

Savory Quiche of The Day
Served with fresh fruit. 7.95

Soup & Chili

Chicken Noodle Soup
Bowl of Soup 3.95

Soup of the Day
Cup of Soup 2.95

Our Famous Black & White Bean Chicken Chili

Served with sour cream and oyster crackers. Bowl of Chili 4.65 Cup of Chili 3.25

Sandwiches

All sandwiches and wraps are served with a dill pickle wedge and choice of potato salad, orzo feta & asparagus pasta salad, **caesars slaw**, fresh fruit cup or kettle potato chips.
(Lunch served daily at 11:00 a.m.)

Benedict's Egg Salad -Chicken Salad -Tuna Salad

On multi-grain bread. 7.95

Corned Beef On Rye

A generous portion of our warm lean corned beef served on fresh marble rye bread with Dijon mustard on the side. 7.95

Smoked Turkey with Orange Cranberry Relish

Slices of smoked turkey breast, baby greens and orange cranberry relish on fresh multi-grain bread. 7.95

Half of A Sandwich with Soup or Salad

Choose ½ of any of the **above** sandwiches and a cup of soup or small chopped salad. 7.95

Grilled Chicken Pear and Brie

Grilled chicken breast, sliced pear, brie cheese, mixed greens, and cranberry walnut aoli. in a grilled ciabatta roll. 7.95

Pot Roast

Our fresh juicy pot roast served on a ciabatta roll with lettuce, tomatoes, and a touch of mayo. 8.95

Grilled Mediterranean Chicken

Grilled chicken breast, topped with a Mediterranean salad of cucumbers, tomatoes, feta cheese, and kalamata olives blended with olive oil and lemon on a warm ciabatta roll. 7.95

Tenderloin of Beef

Slices of roasted tenderloin of beef nested on a toasted ciabatta roll with caramelized onions, baby greens and, brie cheese and a horseradish aioli. 8.95

Turkey Club

A triple decker sandwich with fresh turkey breast, tomato, bacon, lettuce, and mayonnaise on toasted multi-grain bread. 7.95

Muffin Melt

Chicken salad or tuna salad nestled on top of a tomato capped English muffin with melted white cheddar cheese. Served with chopped salad and breakfast potatoes. 8.95

Burgers

All burgers are served with a dill pickle wedge and choice of potato salad, orzo feta & asparagus pasta salad, **caesar slaw**, fresh fruit cup or kettle potato chips

California Club Burger

Our 8 oz. certified Angus burger capped with avocado, bacon, brie cheese, lettuce, and tomato served on a fresh pretzel bun. 8.95

Benedict's Burger

Our 8 oz. certified Angus burger with lettuce, tomato and slice of raw onion, served on a fresh pretzel bun. 7.45 Add your choice of cheese .75.

Wild Mushroom Burger

Our 8 oz. certified Angus burger topped with shiitake mushrooms, gruyère cheese, shallots, chopped garlic and fresh parsley, served on a pretzel bun. 8.75

Healthy Mediterranean Turkey Burger

Grilled seasoned turkey burger on a toasted ciabatta covered with Mediterranean salad. 7.95

Wraps

All wraps are served with a dill pickle wedge and choice of potato salad, orzo feta & asparagus pasta salad, **caesar slaw**, fresh fruit cup or kettle potato chips.

Our California Wrap

Fresh turkey breast, bacon, mixed greens, avocado, tomato and a touch of mayonnaise wrapped in a multi-grain tortilla. 7.95

Portabella Wrap

Portabella mushrooms, grilled onion, roasted red peppers, goat cheese, mixed greens and a touch of balsamic vinaigrette in a multi-grain tortilla. 7.95

The Waldorf Chicken Wrap

Our famous Waldorf chicken salad wrapped in a multi-grain tortilla with baby greens. 7.95

Black and Blue Wrap

Sliced tenderloin, mix greens, red onions, bleu cheese and a touch of balsamic in a multi-grain tortilla. 8.95

Grilled Panini's

All Paninis are served with a dill pickle wedge and choice of potato salad, orzo feta & asparagus pasta salad, ceaser slaw, fruit cup or kettle potato chips.

Tuna Florentine

Our tuna salad, sautéed spinach, grilled onions and Swiss cheese grilled on marble rye. 7.97
Substitute grilled Salmon 9.95

Reuben

Lean corned beef, sauerkraut, swiss cheese and thousand island dressing grilled on marbled rye. 7.95

California Club

Fresh turkey breast, tomatoes, avocado, bacon, mixed greens and a touch of mayo grilled on a fresh ciabatta roll. 7.95

Smoked Turkey, Apples and Brie Cheese

Smoked turkey breast, brie cheese, baby greens and a touch of honey Dijon mustard grilled on a fresh ciabatta roll. 7.95

Grilled Ahi Club

Sashimi grade Ahi tuna seared then stacked with fresh avocados, bacon, lettuce and tomatoes on grilled sourdough w/ a touch of chipotle aioli. 9.95

Ultimate Grilled Cheese

Cheddar and jack cheese with sliced tomatoes, and bacon grilled on sourdough bread. 6.95

Chicken Italiano II

Slices of grilled chicken breast, prosciutto, roasted red peppers, and provolone cheese grilled on fresh parmesan crusted inside out tomato focaccia bread. 8.95

Grilled Artichoke and Portabella

Marinated artichoke hearts, portabella mushroom, with roasted red peppers, kalamata olives, and low-fat mozzarella grilled on sourdough. 7.95

Salads

All salads served with crackers. Add chicken 2.00 Add Ahi Tuna 4.00 Add Salmon 4.00

Benedict's Chopped Salad

Chopped greens, crisp noodles, sugared pecans, shredded carrots, crumbled blue cheese, apples balsamic vinaigrette dressing. 7.95

Mediterranean Chopped Salad

Chopped greens and romaine lettuce, fresh vegetables, kalamata olives, and feta cheese. olive oil and lemon dressing. 8.95

Southwestern Fiesta Salad

A baked tortilla shell filled with chopped mixed greens, fresh corn, black beans, tomatoes, diced chicken breast, cheddar cheese, and tortilla strips tossed with a chipotle ranch dressing. 9.95

Waldorf Chicken Salad

A generous portion of chicken salad blended with walnuts, apples, grapes and dried cranberries on a bed of greens, surrounded by fresh fruit and served with crackers. 8.95

The Trio

Three generous scoops, one of Benedict's chicken salad, tuna salad and egg salad, set in a nest of spring greens served with fresh fruit and crackers. 8.95

Asian Chicken Salad

Mixed greens tossed with sesame dressing then topped with carrots, red bell pepper, and peanuts and grilled chicken breast. Topped with Asian noodles. 9.95

Cobb Salad

Mixed greens, topped with fresh turkey breast, ham, bacon, cheddar cheese, eggs, tomatoes, bleu cheese with choice of dressing. 8.95

Harvest Salad

Mixed greens, fresh pears, apples, walnuts and dried cranberries tossed with blueberry pomegranate dressing and gorgonzola cheese. 8.95

The Little Extras

Maple cured bacon or sausage	2.95	Breakfast potatoes	1.75	Potato pancakes (three)	3.50
Jones country ham steak 8 oz.	3.95	Toast	1.25	Short stack (two)	2.95
Jones country ham steak (1/2)	2.25	Side of Oatmeal	3.25	Cottage cheese	1.95
Corned beef hash	3.95	Side chopped salad	3.50	Cup of applesauce	1.25
Turkey bacon	2.95	English muffin	1.25	Organic Yogurt	1.75
Jones Canadian bacon	2.95	Extra egg	1.45	Black bean salsa	.75
Turkey sausage	2.95	Fruit cup small	1.75	Toasted Bagel	1.50
Andouille sausage	3.95	Side of grits	2.95	& cream cheese	2.20
		Side of Hollandaise	.75		

Ask your server about our homemade desserts of the day.

One check per table please. Groups of 8 or more may have 18% gratuity added to the check.

Specialty Coffee and Tea

Intelligentsia Coffee 2.25

Mighty Leaf Hot Tea 2.35

Refreshing Cold Drinks

Traditional Iced Tea or Organic Blackberry Jasmine Iced Green Tea 2.25
2%, skim or chocolate milk 1.95

Italian Soda (Peach, Pomegranate, Mango) 1.95

Sanpellegrino Sparkling Mineral Water 8 oz. 2.00

Sanperlegrino Sparkling Mineral Water 16.9 oz. 3.95

Coke Products

Coke, Diet Coke, Sprite, Root Beer, Pink Lemonade 2.25
(Unlimited refills on Coke products)

Spirited Beverages

Screwdriver
Greyhound

Sea Breeze
Mimosa

Pamosa
Peach Bellini

Our Signature Bloody Mary
6.00

The Benedict's Experience

The "and then some attitude" prevails among our service, food and atmosphere.

*We are not just here to serve you a meal we are here to provide
you with a dining experience that you will never forget.*

One that you will be proud to tell others about.

"A neighborhood restaurant where everyone is familiar"

A little bit about Benedict's Eggs and More™

In Spring of 2004 John and Sara Pilafas opened Benedict's Eggs and More. "We lived in historic Dundee for many years and enjoyed the neighborhood and the charm of the downtown area. John grew up in the restaurant business and I had worked ran a privately held licensing company for many years. Once we had children we decided to open a "little" Breakfast/ lunch restaurant that would provide us with more family time together. A place we could still see our neighbors and friends and fulfill our passion for entertaining. Well, it's been five years and we have enjoyed our "little" restaurant as our many customers who have become our friends. We have enjoyed the stories and making them feel as special as they have made us. We look forward to many more years here and thank you for your letting us serve you.

A little bit of history about this site...

This "little" house was once the Rover house, was built in 1892, the mortgage at the time was \$650.00. Three generations of the Henry Rover family lived here until 1967. The house passed from daughter to daughter.. Henry was the local grocer and general store keeper with his partner John Grant. The front room had a small summer parlor at the front door with a living room directly behind it. Along the north side of this dining room were three bedrooms. Imagine, three separate bedrooms, barely enough room to hold a bed. In the same space we have three tables and our staircase. Downstairs there was an old summer kitchen used for cooking on hot days. And upstairs, where our wait station is was the kitchen. In 1984 Victor and Beth Duran, remodeled the house and opened up there first restaurant Durans. On their first anniversary, they broke ground for the "Tree Room: It was Beth's father's (Leonard Besinger, Jr.) idea to build the new addition around the Scotch pine. It's one of a kind. In 2003 John and Sara Pilafas purchased the restaurant and made extensive renovations to it themselves. Benedict's Eggs And More opened in March of 2004.

*Now serving this menu and special chef selections for
dinner at our sister restaurant in Crystal Lake*

Benedict's La Strata

40 N. Williams Street • Crystal Lake, IL 60014

Open for dinner Friday and Saturday nights

5:00 pm -9:00 pm

***Ask your server about our
rewards program and sign up today!***