



Sunday Brunch 04/28

Your Brunch experience will start off with complimentary champagne & caramel rolls

APPETIZER

Potstickers

three pork potstickers served with an Asian slaw

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Spinach and Goat Cheese Salad GF

onion, tomato, hazelnuts with a sherry vinaigrette

Spring Fruit Salad

seasonal fruit tossed with a honey lime dressing

BREAKFAST

Eggs Benedict

English muffin, Canadian bacon, poached egg with hollandaise and breakfast potatoes

Bacon Omelet GF

spinach, onion, tomato, and cheese served with breakfast potatoes

Breakfast Enchilada

chorizo, egg, cheese, and salsa verde served with breakfast potatoes

Bailey's French Toast

served with real maple syrup, powdered sugar, pecans and Bailey's whipped cream

ENTREES

SERVED W/ VEGETABLE & STARCH (CHEF'S CHOICE)

Prime Rib GF

served with garlic mashed potatoes

LEI Sunfish

served with wild rice

BBQ Ribs G

tender bbq baby back ribs served with garlic mashed potatoes

Prawns & Pasta

sauteed prawns with mushrooms, tomatoes, scallions, tossed with linguini, white wine, garlic & parmesan- reggiano

Butternut Squash Ravioli

made in-house with sage, brown butter and topped with parmesan-reggiano

LEI Fried Chicken

choice of white or dark meat. served with mashed potatoes & gravy

DESSERTS

each person will get one of each:

Sin of the Inn, Strawberry Shortcake, Mocha Bourbon Cupcake