



Sunday Brunch 05/19

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

APPETIZER

Blueberry Orange Smoothie GF
blueberries and oranges

Shrimp Cocktail GF
three shrimp w/ cocktail sauce

Quinoa Salad GF
blueberries, mango, cranberries, cucumber, and quinoa w/ zesty vinaigrette

Chop Salad GF
bacon, cucumbers, tomato, onion, egg, and gorgonzola w/ choice of dressing

BREAKFAST

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

Cheesy Mushroom & Spinach Omelet GF
cheese, mushrooms and spinach served with breakfast potatoes and fruit

Ham & Cheese Frittata GF
ham and cheese with a mornay sauce and breakfast potatoes

Chocolate Chip Pancakes
served with real maple syrup

ENTREES

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

sliced and topped with maitre d' butter served with garlic mashed potatoes

Sticky Honey Garlic Shrimp GF
glazed and served with rice pilaf

Chicken Piccata
chicken breast with a piccata sauce served with garlic mashed potatoes

Pork Schnitzel
breaded pork cutlets with dijon mustard sauce and pickled onions served with garlic mashed potatoes

Butternut Squash Ravioli
made in-house with sage, brown butter and topped with parmesan-reggiano served with wild rice

Miso Glazed Salmon GF
served with rice pilaf

DESSERTS

each person will get one of each:
Fruit Tart, Praline Candy, Chocolate Pots De Creme