



# Sunday Brunch 10/20

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

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## APPETIZER

### **Superfoods Salad GF**

quinoa, edamame, blueberries, red grapes, dried cranberries, feta cheese, garlic, chopped kale, walnuts, sunflower seeds and dried mango with an orange vinaigrette

### **Shrimp Cocktail GF**

three shrimp w/ cocktail sauce

### **Smoothie GF**

mango, berry and banana

### **Walleye Cake**

served with a dill remoulade

## BREAKFAST

### **Eggs Benedict**

english muffin, canadian bacon, poached egg with hollandaise and breakfast potatoes

### **Huevos Rancheros GF**

fried egg over crispy tostada with refried beans, pico de gallo and cojita cheese. served with breakfast potatoes

### **Corned Beef & Hash GF**

corned beef, potatoes, onions, poached egg with hollandaise

### **Chunky Monkey Pancakes**

homemade fluffy pancakes with chocolate chips, bananas & pecans

## ENTREES

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

### **Prime Rib GF**

served with mashed potatoes

### **Honey Chipotle Shrimp**

served with Spanish rice

### **Chicken Enchilladas**

served with Spanish rice

### **Deep Fried Pork Chop**

breaded with panko and fried golden brown, topped with bacon aioli and green onions.  
served with mashed potatoes

### **Tortilla Crusted Salmon GF**

roasted tomato cream sauce served with Spanish rice

### **Butternut Squash Ravioli**

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

## DESSERTS

**each person will get one of each:**

Baileys Chocolate Chip Cheesecake, Sin of the Inn, Strawberry Cream Puff