



# Sunday Brunch <sup>11/03</sup>

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

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## APPETIZER

### **Shrimp Cocktail GF**

three shrimp w/ cocktail sauce

### **Fall Festival Salad GF**

mixed greens, apple, bacon, celery, bleu cheese, candied walnuts, w/maple vinaigrette

### **Caramel Apple Smooth**

apples, caramel, cinnamon, yogurt

### **Spinach Artichoke Dip**

served with warm pita chips

## BREAKFAST

### **Pumpkin Pancakes**

served with real maple syrup, candied pecans, and whipped cream

### **Omelet GF**

sausage, mushroom and swiss served with breakfast potatoes and fresh fruit

### **Eggs Benedict**

English muffin, canadian bacon, poached egg with hollandaise served with breakfast potatoes and fresh fruit

### **Breakfast Burrito**

beef, beans, chorizo, egg, cheese, salsa and ranchero sauce served with breakfast potatoes and fresh fruit

## ENTREES

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

### **Short Ribs GF**

borderlaise sauce served with mashed potatoes

### **Panko Crusted Walleye GF**

topped with a dill butter sauce. served with wild rice

### **Roasted Pork Loin GF**

chimichurri sauce, slow roasted and served with horseradish and mashed potatoes

### **Chicken Marsala GF**

chicken breast with marsala mushroom sauce served with wild rice

### **Teriyaki Vegetable Stir Fry**

with white rice

### **Bolognese**

house-made sauce over linguini with garlic toast

## DESSERTS

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

Sin of the Inn, Cannoli, White Chocolate Raspberry Tart