



Sunday Brunch ^{11/10}

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

APPETIZER

Chop Salad GF

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

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Fresh Fruit & Yogurt Parfait

assorted berries, vanilla yogurt, and granola

Fried Chicken Slider

sweet hawaiian bun with honey mustard slaw

BREAKFAST

Eggs Benedict

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

Western Omelet GF

ham, peppers, mushroom, onion and cheese served with breakfast potatoes and fruit

Apple Cinnamon French Toast

brioche French Toat topped with warm cinnamon apples. Served with real maple syrup vand fruit

Biscuits & Gravy

homemade tender biscuits and our own sausage gravy

ENTREES

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

Prime Rib GF

slow roasted served with jus lie and rosted yukon golds

Apple Bourbon Chicken

pan seared chicken breast topped with a bourbon glaze and brown sugar apples.
Served with wild rice

Cajun Pork Tenderloin GF

topped with caramelized onions and served with rosted yukon golds

Salmon Oscar

topped with grilled asparagus and lump crab meat. Served with wild rice

Swedish Meatballs

Served with wild rice

Beet & Boursin Risotto GF

creamy risotto with beets, and boursin cheese

DESSERTS

each person will get one of each:

Chocolate Elcair, Lemon Bar, Cranberry White Chocolate Swirl Cheesecake