

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

APPETIZER

Honeycrisp Apple & Walnut Salad

mesclun greens with a pomegranate vinaigrette

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Fresh Fruit & Yogurt Parfait

assorted berries, vanilla yogurt, and granola

Beef Slider

on a brioche bun topped with caramelized onions, pickles and smoked cheddar

BREAKFAST

Smoked Salmon Eggs Benedict

English muffin, poached egg with hollandaise and cheesy hash browns

Scrambled Eggs

served with cheesy hash browns, bacon, and fresh fruit

Ham & Gruyere Cheese Fritatta

mornay sauce served with fresh fruit and cheesy hash browns

Belgian Waffle

served with real maple syrup and fresh fruit

ENTREES

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

Pork Prime Rib GF

Bourbon bbq sauce with garlic mashed potatoes

Walleye GF

potato crusted walleye with chardonnay butter sauce, served with linguini

1881 Hereford Prime Rib GF

slow roasted served with garlic mashed poatoes

Shrimp Piccata

three grilled shrimp topped with a creamy piccata sauce served with linguini

Lake Elmo Inn's Fried Chicken

served with garlic mashed potatoes & gravy

Three Cheese Risotto Florentine

creamy risotto with spinach

DESSERTS

each person will get one of each:

Sin of The Inn, Christmas Monster Bar, Eggnog Creme Brulee