



Sunday Brunch 12/29

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

APPETIZER

French Dip Slider

horseradish cheddar and shaved prime rib on a brioche bun

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Fresh Fruit & Yogurt Parfait

assorted berries, vanilla yogurt, and granola

Classic Caesar Salad

chopped romaine, croutons, and parmesan cheese

BREAKFAST

Eggs Benedict

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

Tiramisu French Toast

with mascarpone whipped cream and a Brandy coffee syrup

Mushroom & Swiss Scrambled Eggs GF

served with bacon, fresh fruit, and breakfast potatoes

Quiche

ham and gruyere cheese served with breakfast potatoes and fresh fruit

ENTREES

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

Chicken Oscar GF

sauteed chicken breast topped with crab meat, asparagus, and hollandaise.
served with wild rice

Roast Duck GF

with orange duck sauce served with wild rice

1881 Hereford Prime Rib

slow roasted served with twice baked potato

BBQ Ribs GF

served with twice baked potato

Beer Battered Walleye

with dill tartar sauce and served with wild rice

Boursin & Wild Mushroom Risotto

creamy risotto with boursin cheese and wild mushrooms

DESSERTS

each person will get one of each:

Candy Cane Croustade, French Silk, White Chocolate Cashew Turtle