



Sunday Brunch 04/21

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

APPETIZER

Spinach Artichoke Dip
served with pita chips

Shrimp Cocktail GF
three shrimp w/ cocktail sauce

Fresh Fruit & Yogurt Parfait
assorted berries, vanilla yogurt, and granola

Apple & Pear Salad
mixed greens, red onion and apple cider vinaigrette

BREAKFAST

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

Denver Omelet
peppers, ham, onion and cheese. served with breakfast potatoes and fresh fruit

Biscuits & Gravy
home made biscuits and our sausage gravy served with fresh fruit

Chocolate Chip Pancakes
served with real maple syrup

ENTREES

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

Halibut
baked halibut topped with an olive and artichoke relish served with garlic parmesan orzo

Mediterranean Chicken
chicken breast topped with mozzarella, prosciutto and bruschetta, garnished with a balsamic glaze served with garlic parmesan orzo

NY Strip
with a mushroom bordelaise sauce served with garlic mashed potatoes

Fried Jumbo Gulf Shrimp
served with garlic parmesan orzo

Calgary Pork Tenderloin
caramelized onions and pork juliee served with garlic mashed potatoes

Mushroom Risotto
with mushrooms and boursin cheese

DESSERTS

each person will get one of each:
Key Lime Tart, Chocolate Creme Brulee, Baklava