



Sunday Brunch 02/18

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

APPETIZER

Walleye Cake

served with a dill remoulade

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Strawberry Shortcake Parfait

yogurt, strawberries, angel food cake, and whipped cream

Apple Walnut Salad GF

mixed greens, candied walnuts, pink lady apples, celery and a maple vinaigrette

BREAKFAST

Eggs Benedict

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

Cheesy Breakfast Grits GF

served with bacon and a fried egg

Ham & Cheese Quiche

served with breakfast potatoes and fresh fruit

Blueberry French Toast

blueberries, powdered sugar, and real maple syrup with fresh fruit

ENTREES

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

Sliced Sirloin GF

mushroom jus lie served with mashed potatoes

Roasted Vegetable Kabobs GF

glazed with garlic and honey served with saffron rice pilaf

Chicken Capri GF

pan seared chicken with a rich tomato sauce over spinach, topped with fresh mozzarella and a balsamic glaze. Served with saffron rice pilaf

Apple Cinnamon Pork Chop GF

with onions served with mashed potatoes

Miso Glazed Salmon GF

cajun cream sauce served with saffron rice pilaf

Jambalaya GF

chicken, andouille sausage, shrimp in red sauce served with white rice

DESSERTS

each person will get one of each:

Salted Creme Brulee, Chocolate Truffle Pate, Key Lime Tart