



Sunday Brunch 04/07

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

APPETIZER

Mandarin Orange Salad GF

mandarin oranges, romaine, celery, dried cranberries, candied almonds, w/ zesty orange vinaigrette

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Smoothie GF

avocado, kale, pineapple, and coconut

Pear & Goat Cheese Salad GF

mixed greens, cranberries, candied pecans with balsamic and olive oil

BREAKFAST

Eggs Benedict

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

Wheatberry Breakfast Bowl

granola, wheatberries, banana, yogurt, and fresh berries

Huevos Rancheros

crispy tortilla, fried egg, salsa, and grated cheese

Raspberry French Toast

stuffed with raspberry and cream cheese served with real maple syrup

ENTREES

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

Braised Short Ribs GF

served with horseradish mashed potatoes

Pesto Chicken

with pine nut pesto and bruschetta topping served with rice pilaf

Vegetable Strudel

seasonal vegetables and boursin cheese wrapped in a flakey pastry with a creamy mushroom sauce

Teriyaki Shrimp Skewer

grilled shrimp with garlic and pineapple served with rice pilaf

Potato Crusted Walleye GF

chardonnay butter sauce served with rice pilaf

Crispy Pork Cutlets

with a creamy mushroom sauce, served with horseradish mashed potatoes

DESSERTS

each person will get one of each:

Croustade, French Silk, Peach Pie Tart