



Sunday Brunch 05/26

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

APPETIZER

Walleye Cake

with a dill tartar sauce

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Fresh Fruit & Yogurt Parfait

assorted berries, vanilla yogurt, and granola

Classic Wedge Salad

wedge of iceberg, blue cheese, bacon, tomato, onion and your choice of dressing

BREAKFAST

Eggs Benedict

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

Bacon and Cheese Frittata GF

served with breakfast potatoes and fruit

Chocolate Chip Pancakes

served with real maple syrup

Biscuits & Gravy

homemade biscuit and sausage gravy

ENTREES

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

Charcoal Chicken GF

grilled on the grill and served with steakhouse potatoes

House Smoked Beef Brisket

with a bourbon bbq sauce served with steakhouse potatoes

Walleye

panko crusted walleye served with linguini

Prawns & Pasta

shrimp with garlic wine sauce, mushrooms, tomatoes, green onions on a bed of linguini

Caroline BBQ Grilled Pork Chop

glazed with Carolina BBQ sauce served with steakhouse potatoes

Roasted Vegetable Risotto

roasted vegetables in a creamy parmesan risotto

DESSERTS

each person will get one of each:

Strawberry Shortcake, Sin of the Inn, Apple Crunch Bar