



# Sunday Brunch 06/04

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

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## APPETIZER

### **Walleye Cake**

zesty citrus aioli & fresh arugula

### **Shrimp Cocktail GF**

three shrimp w/ cocktail sauce

### **Tropical Smoothie GF**

mandarin orange, pineapple, berries

### **Market Salad**

mixed greens with seasonal vegetables and croutons, w/ choice of dressing

## BREAKFAST

### **Eggs Benedict**

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

### **Bailey's French Toast**

served with real maple syrup, powdered sugar, and Bailey's whipped cream

### **Cheesy Grits GF**

topped with scallions and jammy eggs

### **Quiche Lorraine**

classic breakfast pie w/ bacon, gruyere cheese, with a wonderful custard served with breakfast potatoes

## ENTREES

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

### **Elmo Sirloin GF**

served with rosemary roasted baby red potatoes

### **Pork Saltimbocca GF**

pork cutlet, fontina cheese, prosciutto, sherry butter sauce, served with linguini

### **Parmesan Chicken**

parmesan crusted chicken breast topped with mushroom alfredo, served with linguini

### **Jambalaya GF**

chicken, andouille sausage, shrimp in a spicy tomato sauce, served with rice

### **Mustard Maple Roasted Salmon GF**

roasted rosemary baby red potatoes

### **Grilled Cauliflower Steak GF**

cauliflower steak grilled with our house seasoning topped with maitre d' butter with baby red potatoes

## DESSERTS

**each person will get one of each:**

Lemon Cake Square, Chocolate Kahlua Cheesecake, Sin of the Inn