



Sunday Brunch 06/11

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

APPETIZER

Superfoods Salad GF

quinoa, edamame, blueberries, red grapes, dried cranberries, feta cheese, garlic, chopped kale, walnuts, sunflower seeds and dried mango with an orange vinaigrette

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Smoothie GF

avocado, kale, pineapple, and coconut

Caesar Salad

classic caesar salad

BREAKFAST

Eggs Benedict

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

Apple Cinnamon French Toast

topped with apples & caramel

Denver Omelet GF

peppers, ham, onion and cheese served with breakfast potatoes

Scotch Egg

hard-boiled egg wrapped in sausage and breaded. served with breakfast potatoes

ENTREES

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

Beer Battered Cod

malt vinegar aioli served with yukon gold potatoes

Roasted New York Striploin GF

served with roasted yukon gold potatoes

Chicken a la King

diced chicken with mushrooms, peas, red peppers in a creamy sauce served over buttermilk biscuit

Seafood Cioppino

scallops, shrimp, and crab in a tomato seafood broth, served with linguini

BBQ Baby Back Ribs GF

smoked in-house with our own bbq sauce served with roasted yukon gold potatoes

Butternut Squash Ravioli

made in-house with sage, brown butter and topped with parmesan-reggiano

DESSERTS

each person will get one of each:

Chocolate Creme Brulee, Upsidedown Rhubarb Cake, Peanut Butter Ball