



Sunday Brunch 06/25

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

APPETIZER

Pork Potstickers

three potstickers served with Asian slaw

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Fresh Fruit & Yogurt Parfait GF

assorted berries, vanilla yogurt, and granola

Mandarin Orange Salad GF

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

BREAKFAST

Eggs Benedict

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

Chorizo Tostada

pico de gallo, fried egg, queso fresco served with breakfast potatoes and fruit

Denver Frittata GF

ham, peppers, onion and cheese served with breakfast potatoes and fruit

Smoeres Pancakes

graham cracker, chocolate chips, and mini marshmallows served with real maple syrup

ENTREES

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

Mediterranean Chicken GF

chicken breast topped with mozzarella, prosciutto and bruschetta, garnished with a balsamic glaze served with artichoke risotto

Steak & Mushroom Risotto GF

3oz filet mignon served over mushroom risotto

Salmon Bruschetta

pan seared salmon topped with tomato, onion, roasted garlic, basil, and balsamic glaze served with linguini

Rack of Lamb

mustard crusted, served with roasted baby red potatoes

Swedish Meatball

served over egg noodles with side of vegetables

Inn Pasta

linguini, tomato, green onion, mushroom, asparagus, artichoke hearts, roasted garlic, pine nuts in a white wine pepper sauce

DESSERTS

each person will get one of each:

Raspberry Cheesecake, Coconut Cream Candy, Tiramisu