



Sunday Brunch 07/14

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

APPETIZER

Lox & Bagel

cream cheese, tomato, onion and capers

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Strawberry Shortcake Parfait

fresh strawberry sauce, angel food cake, vanilla yogurt and whipped cream

Festival Salad

pears, apples, oranges, dried cranberries, pecans & gorgonzola
on mixed greens with champagne vinaigrette

BREAKFAST

Eggs Benedict

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

Avocado Toast

cream fresh and avocado on grilled cibatta w/ poached egg, breakfast potatoes and fruit

Chicken & Waffles

served with real maple syrup and fresh fruit

Sausage Frittata

sausage, spinach, Swiss and mushroom. served with breakfast potatoes and fruit

ENTREES

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

Elmo Sirloin GF

sliced sirloin with mushroom juliee, served with garlic mashed potatoes

Loaded Meatloaf

with mashed potatoes, grated cheese, bacon, green onions, and mushroom sauce with
garlic mashed potatoes

Walleye

panko crusted walleye with rissole potatoes

Pesto Chicken GF

topped with pinenut pesto and roasted tomatoes. served with wild rice

Wild Mushroom Ravioli

with mushroom cream sauce served with wild rice

Chicken Calvados

chicken breast with onions, mushrooms, apples in a creamy calvados sauce with rissole
potatoes

DESSERTS

each person will get one of each:

carrot cake, lemon bar, chocolate creme brulee