



Sunday Brunch 12/15

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

APPETIZER

Superfood Salad GF

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

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Fried Chicken Banh Mi Slider

with pickled daikon radish, jalapeno slaw, and sesame aioli

Smoothie GF

chocolate, peanut butter, yogurt

BREAKFAST

Denver Quiche GF

ham, pepper, onion, and cheese served with breakfast potatoes and fresh fruit

Chocolate Chip Pancakes

garnished with whipped cream and chocolate chips served with fresh fruit

Bacon Frittata GF

bacon, onions, and smoked cheddar served with breakfast potatoes and fresh fruit

Eggs Benedict

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

ENTREES

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

Surf & Turf GF

4oz filet mignon topped with bernaise sauce & grilled shrimp served with rissole potatoes

Calgary Pork Tenderloin GF

grilled onions and calgary seasoned tenderloin served with rissole potatoes

Baked Sole Roulade

stuffed with parmesan lemon panko breadcrumbs topped with garlic butter sauce. served with linguini

Chicken Rondele

chicken breast stuffed with wild rice, celery, onion, and rondelle cheese sauce served with linguini

Potato Crusted Sunfish

our famous sunnies served with chardonnay butter sauce and linguini

Wild Mushroom Risotto GF

wild mushroom and brown butter risotto with kale, parmesan cheese and whipped brie

DESSERTS

each person will get one of each:

Creme De Menthe Cupcake, Cherry Macaroon Tart, Salted Caramel Tres Leches