



Sunday Brunch 09/25

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

APPETIZER

Oktoberfest Combo

savory truffle filled with corned beef, sauerkraut and Swiss cheese, and beer battered cheese curds

Shrimp Cocktail GF

three shrimp w/ cocktail sauce

Festival Salad GF

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

Oktoberfest Smoothie

chocolate, yogurt, coconut, pecans, and garnished with chocolate cake crumble

BREAKFAST

Eggs Benedict

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

Eggs Over Easy

served with kelbasa and breakfast potatoes

Banana & Nutella Stuffed French Toast

served with real maple syrup & fresh fruit

Potato Pancakes

served with applesauce and fresh fruit

ENTREES

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

Chicken Schnitzel

served with mushroom sauce, red cabbage and spaetzel

Smoked Pork Chop GF

served with red cabbage and rissole potatoes

Halibut GF

pan seared with Meyer lemon aioli, fresh herbs & capers served with rissole potatoes

Duck Confit GF

cherry sauce served with spaetzel and red cabbage

Mustard Crusted New York Strip

served with rissole potatoes and red cabbage

Stuffed Spaghetti Squash GF

wild rice, cranberries, mushroom, green onions, almond and herbed cheese

DESSERTS

each person will get one of each:

Banana Cream Puff, Black Forest Cupcake, Apple Strudel