

Easter Brunch

Sunday, March 31, 2024

Starters Choice of:

SHRIMP BISQUE

FRESH FRUIT CUP

JUMBO SHRIMP COCKTAIL

YOGURT AND GRANOLA PARFAIT WITH FRESH BERRIES & HONEY
MIXED BABY GREENS SALAD

with Roasted Beets, Goat Cheese, Walnuts, and Balsamic Vinaigrette Dressing

Entrees

BACON & CHEDDAR CHEESE OMELETTE WITH TATER TOTS

GARDEN VEGETABLE & CHEDDAR QUICHE

- OR -

QUICHE LORRAINE - BLACK FOREST HAM & SWISS CHEESE Served with Green Salad with Citrus and Grapes Misted with Light Vinaigrette Dressing

TRADITIONAL EGGS BENEDICT

Eggs & Canadian Bacon on English Muffin with Hollandaise Sauce Served with Tater Totsg

CRABCAKE BENEDICT

Eggs & Crab Cake on English Muffin with Hollandaise Sauce Served with Tater Tots

TRI-COLORED TORTELLINI WITH GRILLED VEGETABLES in a Light Pink Vodka Sauce

GRILLED NEW YORK STRIP STEAK

Served with Scrambled Eggs and French Fries

BROILED CANADIAN SALMON OVER BABY ARUGULA SALAD

with Tomato, Grilled Portobello Mushrooms, and Goat Cheese Crouton Drizzled with Balsamic Vinaigrette Dressing

BELGIAN WAFFLE

with Fresh Fruit & Whipped Cream Served with Maple-Smoked Bacon,

\$45 per person; Tax, 20% Gratuity, Beverages Additional

3.85% SURCHARGE ADDITIONAL FOR CREDIT CARD PAYMENTS