



EASTER BRUNCH FEATURES

April 21st, 2019

9am - 3pm

FRUITS, NUTS, GRAINS & SALADS

Tropical Fruits and Berries
Greek Yogurt, Granola with Dried Fruits

ARTISAN GREENS

Cucumbers, Onions, Tomatoes, Carrot Matchsticks, Olives, Nuts, Seeds, Broccoli and Cauliflower Florets,
Balsamic, Ranch & Blue Cheese Dressings, Chef's Selected Oils & Vinegars

IMPORTED & DOMESTIC CHEESES, SALAMI'S, DRIED SAUSAGES, PICKLES ROASTED PEPPERS, MORTADELLAS AND ITALIAN MEATS

Oriental Chicken Pecan Salad
Broccoli, Red Onion and Roquefort Salad

SLICED PASTRAMI SALMON

Capers, Shaved Onion, Tomatoes
Whipped Cream Cheese

ICED SHELLFISH

Oysters, Shrimp, Mussels, Snow Crab Clusters
Cocktail Sauce, Lemons, Drawn Butter

CHEF'S OMELET & PASTA STATION

Omelet's & Pasta's Made to Order
Toppings of Chopped Bacon, Jack Cheese
Diced Peppers, Diced Onions, Pico de Gallo
Sliced Mushrooms, Baby Shrimp & Spinach
Tortellini and Penne Pasta with Simmered Tomato Gravy or Alfredo Sauce

Hickory Smoked Bacon
Whole Hog Link Sausage

RICOTTA CHEESE FILLED CREPES

Raspberry Drizzle

BELGIAN WAFFLES & BUTTERMILK PANCAKES

Butter, Maple Syrup



THE CARVERY
Slow Roasted Prime Rib of Beef
Burgundy Au Jus

Slow Roasted Leg of Lamb
Mint Jelly


Bone-In Virginia Ham
Mai tai Relish

HOT ITEMS
Pan Flashed Atlantic Salmon with Tropical Relish

Double Baked Herbed Red Bliss Potatoes
Fresh Seasonal Vegetables

Breakfast Breads, Pastries, Muffins
Hearth Baked Hard Rolls
Butter and Preserves

DESSERTS
Assorted Fruit Cobblers
Cheesecakes, Cookies, Pies,
Assorted Cakes, Whipped Cream and Fresh Cubed Fruits



Sunday, April 21st, 2019 9AM— 3PM
Adults \$58 | Children Ages 4-12 \$22
Please Call 541-5600 for Reservations

*20% gratuity added to parties of 6 or more.
No discounts or coupons will apply.*