

# EASTER BRUNCH

APRIL 20, 2025

## MENU

### BREAKFAST / BRUNCH

APPLEWOOD SMOKED BACON AND SAUSAGE  
SPINACH AND SMOKED CHEDDAR FRITTATA WITH BASIL GREMOLATA  
BUTTERMILK BISCUITS AND PANCHETTA SAUSAGE GRAVY  
CINNAMON ROLLS  
TRADITIONAL MORNING PASTRIES  
FRESH FRUIT DISPLAY

### COLD

SHRIMP COCKTAIL WITH OLD BAY COCKTAIL SAUCE  
BEET AND GIN CURED SALMON  
BUTTERCRUNCH SALAD WITH PINK LADY APPLES, SHAVED RED ONION,  
SPICED PECANS, ORANGE BLOSSOM VINAIGRETTE  
BROCCOLI SALAD  
ROASTED VEGETABLE PASTA SALAD  
CAESAR SALAD AND GARDEN SALAD WITH ASSORTED DRESSINGS

### HOT

ROSEMARY ROASTED FINGERLING POTATOES  
BROWN BUTTER AND TOASTED ALMOND, BARLEY AND RICE PILAF  
GREEN BEANS TOPPED WITH FOCACCIA BREAD CRUMBS AND GRANA  
PADANO TARRAGON & MADEIRA GLAZED TRI-COLORED CARROTS  
SHRIMP COUS COUS WITH PEPPADEW AND BASIL LOBSTER CREAM SAUCE  
ROASTED CHICKEN PRIMAVERA  
MEATBALLS WITH POMODORO SAUCE AND PECORINO ROMANO  
HERB ENCRUSTED SALMON WITH SMOKED TOMATO MORNAY  
BURRATA AND ROASTED RED PEPPER PESTO PORCHETTA WITH CHARRED LEMON JUS

### CHEF CARVING STATION

PRIME RIB WITH ROSEMARY AU JUS AND CREAMY HORSERADISH SAUCE  
PARKER HOUSE ROLLS

### DESSERT

ASSORTED HOMEMADE SELECTIONS

\$55 - ADULTS  
\$25 - KIDS AGES 12 AND UNDER  
FREE - KIDS AGES 5 AND UNDER  
OPEN 9AM LAST SEATING AT 2PM

