

BRUNCH BUFFET

Sunday's 10am - 2pm

Adults 58 | Kids 24

TRADITIONAL BREAKFAST

Scrambled Eggs Smoked Bacon Breakfast Sausage Biscuits & Gravy Yogurt Bar

SUNRISE FAVORITES

Wojape French Toast wojape compote, whipped cream, toasted pumpkin seed

Lox Bagel smoked salmon, whipped cream cheese, fried caper, pickled shallot

> **Deviled Eggs** pickled egg, crumbled bacon, sweet pepper

Corned Beef Hash corned beef, crispy potatoes, bell peppers, diced onions

Prime Rib Benedict shaved prime rib, horseradish cream, poached egg, hollandaise

> **Chicken & Waffles** crispy chicken, belgian waffles, hot honey

MAKE YOUR OWN OMELETE*

bacon, ham, sausage, onions, bell peppers, mushrooms, tomatoes, spinach, assorted cheeses

SOUP & SALAD

Chicken and Wild Rice creamy wild rice, roasted chicken

Build Your Own Salad 🕮

local lettuces, cucumber, tomato, olives, red onion, carrot, sweet peppers, croutons, cheddar cheese, parmesan, assorted dressings

CHEESE, CHARCUTERIE, & BREADS

Artisan Cheeses and Fine Cured Meats

pickled and marinated vegetables

COLD SEAFOOD

Oysters on the Half Shell*, Poached Shrimp & Scallops Description with the mignonette, fresh lemon, hot sauce, cocktail sauce, whipped chive cream cheese, caper

ENTREES

Carved Roasted Prime Rib* 🏼 🌡

au jus, horseradish cream

Carved Porchetta preserved lemon chimichurri

Honey Roasted Pork Loin chive mashed potato, wholegrain mustard jus

Seared Salmon

spaghetti squash, sundried tomato cream

Spinach & Artichoke Pasta

spinach and artichoke cream sauce, penne pasta, parmesan

ASSORTED PASTRIES & DESSERTS

FLAMBE CREPE STATION fresh fruit, liquor

*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness Menu items availability and pricing are subject to change with out notice.