



**OSAGE**  
RESTAURANT  
AT  
**TOP OF THE ROCK**

# MOTHER'S DAY BRUNCH BUFFET

Sunday, May 11th, 2025 | 10:00am – 2:00pm

## TRADITIONAL BREAKFAST

Scrambled Eggs 

Smoked Bacon 

Breakfast Sausage 

Biscuits & Gravy

Yogurt Bar

## SUNRISE FAVORITES

**Chocolate Cherry French Toast**

maraschino cherries, chocolate glaze

**Lox Bagels**

smoked salmon, whipped cream cheese, pickled shallots, fried capers

**Deviled Eggs**

pickled egg, crumbled bacon, sweet peppers

**Corned Beef Hash**

corned beef, crispy potatoes, bell peppers, diced onions


**Eggs Florentine**

wilted spinach, sundried tomato, prosciutto, 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 & Wild Rice**

creamy wild rice, roasted chicken

**Build Your Own Salad** 

local lettuces, cucumbers, tomatoes, olives, red onions, carrots, sweet peppers, croutons, cheddar cheese, parmesan, assorted dressings

## CHEESE, CHARCUTERIE & BREADS


Artisan Cheeses & Fine Cured Meats  
pickled & marinated vegetables

## COLD SEAFOOD

Oysters on the Half Shell\*,  
Poached Shrimp & Scallops,  
Smoked Salmon 

mignonette, fresh lemon, hot sauce, cocktail sauce, whipped chive cream cheese, capers

## ENTRÉES

**Carved Roasted Prime Rib\***   
au jus, horseradish cream

**Carved Fennel Rubbed Porchetta** 

wholegrain mustard jus

**Grilled Leg of Lamb**

boursin mashed potatoes, mint chimichurri

**Chicken Parmesan**

san marzano tomato sauce, lemon ricotta, linguini

**Baked Salmon**

roasted vegetable du jour, lemon caper sauce

## ASSORTED PASTRIES & DESSERTS

## FLAMBÉ CREPE STATION

fresh fruit, liquor

 Gluten Free  Vegetarian

