

Easter Brunch

🌿 SUNDAY, APRIL 21 🌿

10AM - 2PM

First Course

A VARIETY OF FRESH SALADS SERVED BUFFET STYLE FEATURING:

Italian Pasta Salad, Quinoa Salad, Garden Salad, G26 Chop Salad, Potato Salad, Fresh Fruit, Cranberry Fluff Salad, Assorted Muffins, Pastries, Assorted Cheeses & Crackers

Second Course

CHOOSE YOUR ENTREE

steak hash ^{GF}

Steak Tips, Caramelized Onions, Bell Peppers, Mushrooms, Over Easy Eggs, Chipotle Hollandaise, Potato Cakes 18

roasted turkey

Mashed Potatoes, Homemade Stuffing, Fresh Green Beans, Cranberry Relish, Sage Turkey Gravy 19

stuffed chicken breast

Panko Bread Crumbs, Andouille Sausage, Bell Peppers, Caramelized Onions, Cheddar Cheese, Cajun Cream Sauce, Dirty Rice, Green Beans 18

zoodle pasta ^{GF}

A Mix of Vegetable Noodles, Mushrooms, Roasted Red Onion, Roasted Red Pepper Coulis, Fresh Herbs, Garlic, Spinach, 17
Add Chicken 20

prime rib of beef

Garlic & Fresh Herb Marinated, Slow Roasted, Au Jus, Yukon Gold Mashed Potatoes 10oz. 30

au poivre sirloin

Pepper Crusted Sirloin, Mashed Potatoes, Asparagus, Brandy Cream Sauce 22
^{GF} - without sauce

apricot glazed salmon

Bourbon Apricot Glazed Salmon, Spinach & Tomato Risotto, Asparagus 23
^{GF} - without sauce

quiche lorraine

Bacon, Red Onion, Swiss Cheese, Savory Pie Crust, Egg Custard, Potato Cakes 16

denver omelet ^{GF}

Ham, Green & Red Pepper, Red Onion, Mushrooms, Cheddar, Hollandaise, Potato Cakes 16

Third Course

A VARIETY OF DELICIOUS DESSERTS SERVED BUFFET STYLE, FEATURING A SAMPLING FROM THE CAKE LADY BAKERY

