

Seasons

EASTER BRUNCH

Sunday, April 16, 2016

CHEF CARVED

House Cured Honey Glazed Ham

Homemade Applesauce

Slow Roasted Herb Encrusted Prime Rib of Beef

Hot Au Jus & Horseradish Sauce

Omelette Bar

Made to order omelettes with your choice of fillings

STARTERS & SALADS

House Made Huckleberry Brioche & Focaccia Bread

Shrimp Cocktail with cocktail sauce and lemons

In House Smoked Salmon Trio

Lemon and Capers, Jalapeno, Brown Sugar & Fennel

Deviled Eggs

Warm Roasted Cauliflower Dip

Served with fresh house made Lavash and Crostini

Hummus Crudité Platter

In-house made roasted garlic hummus served with a variety of fresh vegetables

Assorted Fresh Seasonal Fruit

Curry Carrot Coleslaw

Spring Greens Salad

With Radishes and a Honey Mustard Dressing

Arugula Salad

Tossed in a creamy Feta dressing and topped with roasted beets, fennel, tangerines.

HOT DISHES

Sour Cream Dollar Cakes with Fresh Berries & Real Maple Syrup

Kielbasa Sausage Breakfast Goulash

Polenta topped with Wild Mushrooms & Pecorino

Cocktail Pasties with Brown Gravy

Smoked Chicken Fettuccine tossed with Spinach & Cranberries

Yukon Gold Garlic Parmesan Mashed Potatoes

DESSERTS

Assorted House Made Cheesecakes with Berry Topping

Carrot Coconut Cake

Chocolate Mousse Cake

Bread Pudding with a Bourbon Caramel Sauce

ADULTS \$29

SENIORS \$25

CHILDREN (6-12) \$18

5 AND UNDER FREE

Double Arrow Lodge 406-677-2777