

Seasons

EASTER BRUNCH

Sunday, April 21, 2019

Chef Carved

Mesquite Smoked Prime Rib of Beef

Au Jus and Creamy Horseradish

Bourbon Maple Glazed Ham

Apple Chutney

Starters & Salads

Miniature Scones and Sticky Buns

Butter and Jams

Fresh Seasonal Fruit Salad

Lemongrass syrup

Classic Caesar

Butter and Black Pepper Croutons

Mediterranean Salad

Cucumber, Tomato, Spinach and Pine-Nuts dressed in Feta Vinaigrette

Crudit  and Antipasto Platter

Grilled and Chilled Prawns

Tossed in Ginger Citrus Vinaigrette

Homestyle Dinner Rolls with Honey Butter

Smoked Salmon

Shallot Sour Cream, Capers, Fresh Lemon, Sea Salt

Hot Dishes

Smoked Kielbasa Breakfast Goulash

Peppers, Onions, Potatoes, Eggs, Cheese

Three Cheese Russet and Yukon Potato Gratin

Parmesan, Cheddar, Gruyere

Vanilla Honey Carrots

Spinach, and Gruyere Sourdough Strata

Hickory Smoked Bacon and Sausage Links

Johnny Cakes with Maple and Huckleberry Syrup

Desserts

Seasonal Berries w/ Citrus Saboyan

Chocolate Silk Pie

Carrot Cake with Cream Cheese Frosting

Lemon Bar Cheesecake

Please call 677-2777 for Reservations- Seatings Begin at 11:00

- Adults \$34 Seniors \$29 Children (6-12) \$18 5 and Under Free