

# Easter Day Brunch Menu

10:30am-2:30pm

\$59.95 per person

## Brunch Cocktails ~ \$10 per cocktail.

Mimosa ~ Bellini ~ Bloody Mary ~ Aperol Spritz ~ Champagne ~  
Poinsettia ~ Greyhound ~ Grapefruit Mimosa ~ Screwdriver



## First Course

### **Boston Bibb Salad**

Granny Smith Apples, Blue Cheese, Candied Walnuts & Mustard Vinaigrette

### **Caesar Salad**

Brioche Croutons & Shaved Parmesan

### **Lobster Bisque**



## Second Course

### **Steak & Eggs Benedict**

Filet Mignon Medallions, Poached Eggs & Bearnaise Sauce

### **Jumbo Lump Crab Eggs Benedict**

Asparagus, Tomato Confit & Hollandaise Sauce

### **Seafood Crepes**

Scallops, Shrimp, Salmon, Spinach & Hollandaise Sauce

### **Grilled Atlantic Salmon**

Creamed White Corn, Spinach, Bacon & Balsamic Reduction

### **Beef Bourguignon**

White Cheddar Whipped Potato, French Green Beans & Au Jus



## Third Course

### **White Chocolate Grand Marnier Bread Pudding**

Vanilla Ice Cream

### **New York Style Cheesecake**

Raspberry Sauce

### **Four Chocolate Mousse Cake**

Hazelnut Crème Anglaise

## Children Two Course Menu - \$29.95

First - Caesar Salad/Boston Bibb Salad/Lobster Bisque

Second - Chicken Fingers & Fries or Buttermilk Pancakes

Third - Bread Pudding/Cheesecake/Mousse Cake

*(For children under the age of eight, select from two courses only)*

\* All plates are individually prepared and priced. Substitutions for side items will be charged per item. A 20% gratuity will be added to parties of 2 or more. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.