



CELEBRATE MOTHER'S DAY

SUNDAY, MAY 11TH
REGULAR BRUNCH | 7 AM - 11 AM
BUFFET | 11 AM - 4 PM
REGULAR DINNER | 5-9 PM
KIDS MENU & BAR | ALL DAY

Breakfast

OMELET STATION

Peppers, Onions, Mushroom, Ham, Tomato, Baby Spinach, Tillamook Cheddar, Gruyere.

BACON & SAUSAGE

FRENCH TOAST

ASSORTED DANISH, BREAKFAST BREADS

Entrée

QUICHE

Sopressata, Mortadella, Provolone & Ricotta

SALMON

Mango & Cucumber Salsa, Lemon Butter Sauce

PAN ROASTED CHICKEN

Foraged Mushroom Sauce

Carving Station

PRIME RIB AU JUS

Horseradish Cream

APRICOT MOSTARDA GLAZED HAM

App Station

SPINACH

CARAMELIZED ONIONS

GRUYERE

STUFFED MUSHROOMS

SWEDISH MEATBALLS

Adult Guests, \$72 + Tax
Kids 4-12, \$25; Kids Under 3,
Complimentary

Seafood Display

POACHED PRAWNS

Guajillo Chili Cocktail Sauce

SMOKED SALMON

Red Onions Capers | Crème Fraiche

LOBSTER SALAD

Sides

GREEN GODDESS TORTELLINI SALAD

Peas, Asparagus, Mini Sweet Peppers, Green Goddess Dressing

ARTISAN CHEESE

Pepper Colby Jack, Jarlsberg Swiss, Beehive Hatch Chile Cheddar, Beemster Gouda

FRESH FRUIT & SEASONAL BERRIES

SALAD BAR

Baby Green | Chopped Romaine | Cherry Heirloom Tomatoes | Cucumbers | Shaved Red Onions | Green Onions | Carrots | Olives | Mini Sweet Peppers | Pepitas | Croutons | Bacon Bits | Cheddar | Blue Cheese | Parmesan | White Balsamic Vinaigrette | Ranch | Caesar Dressing

BRIE & RASPBERRY PUFF PASTRIES

MASHED POTATOES

BABY CARROTS

BROCCOLINI

PROSCUITTO & GOUDA MAC & CHEESE

Dessert

CHOCOLATE CRUNCH CAKE

CARROT CAKE

RED VELVET CAKE

MARJOLAINE CAKE (GF)



CALL TO RESERVE
(520) 398-2678

