

CELEBRATE EASTER

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

Breakfast

OMELET STATION

Peppers, Onions, Mushrooms, Ham, Tomato,
Baby Spinach, Tillamook Cheddar, Gruyere

BACON & SAUSAGE

FRENCH TOAST

ASSORTED DANISH & BREAKFAST BREADS

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,
Tart Cherries, Walnuts, Cheddar, Blue Cheese,
Parmesan, White Balsamic Vinaigrette, Ranch,
Caesar Dressing

Sides

CRESTI DI GALLO PASTA SALAD

Sweet Peas, Ham, Hard-Boiled Egg

MASHED POTATOES

BABY CARROTS

BROCCOLINI

BRUSSELS SPROUTS

Adult Guests, \$71 + Tax
Kids 4-12, \$35; Kids Under 3,
Complimentary



Seafood Display

POACHED PRAWNS

Guajillo Chili Cocktail Sauce

SMOKED SALMON

Red Onions Capers, Crème Fraiche

CRAWFISH SALAD

Entrée Items

ROASTED LEG OF LAMB

Blackberry Demi-glace, Mint
& Pomegranate Relish

ORANGE FENNEL GLAZED HAM

TOMATO, BASIL, & GOAT CHEESE QUICHE

STUFFED MUSHROOMS

INDONESIAN MEATBALLS

SEARED SALMON STEWED

Tomatoes, Mojo & Lemon
Butter Sauce

GRILLED TOP SIRLOIN

Black Garlic Peppercorn Demi Glaze

CHICKEN MARSALA

Kids Items

SPAGHETTI & MEATBALLS

Marinara

CHICKEN FRITTERS

Ranch, Ketchup, Honey Mustard

Dessert

APPLE CRUMBLE

CHOCOLATE CRUNCH CAKE

CARROT CAKE

NEW YORK CHEESECAKE

SUNRISE CAKE (GF)



CALL TO RESERVE (520) 398-2678