

# ***Brunch Menu***

***Sunday***

***9:30 am to 2:00pm***

***\$55.00***

## ***Cold Displays***

**Caesar Salad with Hearth Croutons and Shredded Parmesan**

**Antipasti, Sliced Prosciutto di Parma**

**Avocado Toast, Ciabatta Bread, Pickled Onion**

**Mediterranean Platter with Toasted Pita, Feta Cheese, Olives,**

**Cucumbers and Artichokes**

**Smoked Salmon, Smoked Trout, Classical Accoutrements,**

**Lemon Shrimp and Lobster Salad, Sesame Seaweed Salad**

**Seasonal Composed Salads**

**Raw Bar Shrimp Cocktail, Lemons, Cocktail Sauce,**

**Fresh Shucked Oysters, Mignonette**

**Assorted Artisan Cheeses, Honey, Toasted Almonds**

**Sliced Fresh Fruit and Berries**

**Bagels/Cream Cheese**

## ***Entrées***

**Beef Medallions, Au Jus**

**Amish Chicken**

**Roasted Sustainable Salmon with Lobster Sauce**

**Roasted Diver Scallops, Etoufee Sauce (Seasonal), Pier W Bouillabaisse,**

**Homefried Potatoes with Sauteed Peppers and Onions,**

**Seasonal Vegetables, Ricotta Cheese Blintzes and Rum Sauce,**

**Eggs Benedict with Canadian Bacon, Bacon and Sausage**

**Carving Station - Prime Rib, Au Jus,**

## ***From the Kitchen***

**Waffles or French Toast with Syrup, Fruit Foster or Whipped Cream**

**Made to Order Omelets, Scrambled Egg**

## ***Desserts***

**Seasonal Cheesecake, Vanilla Bean Creme Brulee, Assorted House**

**Made Cookies, Classic Bread Pudding, Dark Chocolate Mousse,**

**Chocolate Dipped Fresh Strawberries,**

**Seasonal Housemade Desserts**