

# WEEKEND BRUNCH - \$27 per person

❖ Includes Soda, Iced Tea, Lemonade, Assorted Juices, Coffee, & Hot Tea



## Starter

*select ONE*

### Mixed Berries

*Seasonal Fresh Berries*

### Mixed Greens

*Mixed Greens with Teardrop Tomatoes, Shaved Parmesan & Red Wine Vinaigrette*

## Entrées

*select up to THREE*

### Deluxe Breakfast

*Scrambled Eggs, Bacon, Breakfast Potatoes and Housemade Biscuit with Butter & Jelly*

### Scrambles Eggs with Salmon

*Scrambled Eggs mixed with Fresh Salmon & Green Onions with Side of Fresh Fruit and Toasted Bagel & Cream Cheese*

### Spinach, Feta & Tomato Omelette

*Fresh Leaf Spinach, Tomato and Feta Cheese Omelette with Breakfast Potatoes and Housemade Biscuit with Butter & Jelly*

### Brioche French Toast

*4 Triangular Pieces of Brioche Bread topped with Powdered Sugar & Cinnamon and Side of Fresh Fruit*

### Deluxe Cobb Salad with Grilled Chicken

*Mix of Romaine & Iceberg Lettuce, Grilled Chicken, Bleu Cheese, Avocado, Tomatoes, Bacon & Herb Vinaigrette*

### Chicken Penne Pasta\*

*Penne Pasta with Grilled Chicken, Red Peppers, Asparagus, Whole Leaf Spinach & Light Cream Sauce*

### Grilled Salmon

*Grilled Salmon over a bed of Goat Cheese & Asparagus Orzo with Red Pepper Coulis*

*\*Can be prepared without chicken upon request*

## Dessert

*select up to TWO*

### Apple Crumble

*Fresh Sliced Apples with a Crumble Topping and Vanilla Bean Ice Cream*

### Crème Brûlée

*Vanilla Custard with a Caramelized Sugar Top*

### Brownie a la Mode

*Belgian Chocolate Brownie with Vanilla Bean Ice Cream*

### Oreo Cheesecake

*Traditional Cheesecake with a thick Oreo Crust & Raspberry Coulis*