

MOTHER'S DAY BRUNCH

SERVED 9AM - 5PM

\$95.00 PERSON (ADULTS)

\$35.00 (CHILDREN 6-12)

\$20.00 (CHILDREN 3-5)

Price Includes Champagne, mimosas, juice, & freshly-brewed coffee. *Tax and gratuity additional.
In order to have our servers give all their attention to taking care of our guests,
we ask for payment before being seated. Thank you.

CARVING STATION

HERB-RUBBED PRIME RIB OF BEEF

Horseradish sauce,
brandy cabernet au jus

CRAB-CRUSTED SALMON

Lump crab crust,
lobster cream sauce

BROWN SUGAR & BOURBON- GLAZED STEAMSHIP HAM

Assorted gourmet mustards,
Jack Daniel's reduction

OMELETTE STATION

FARM FRESH EGGS with a selection of:
ham, crispy smoked bacon, jalapeno peppers,
bell peppers, mushrooms, onions, spinach,
cheddar & mozzarella cheeses

WAFFLE STATION

FRESHLY MADE WAFFLES with:
Maple syrup, strawberry sauce, peach compote,
blueberry compote, fresh berries, whipped cream

REFRESHING SALADS

TRADITIONAL CAESAR SALAD

Romaine heart lettuce, shaved parmesan, grape tomato,
anchovies, herbal focaccia croutons, Caesar dressing

SHRIMP CHOPPED SALAD

Mixed iceberg lettuce, grape tomatoes, red onions,
black beans, roasted corn, blue cheese crumbles,
avocado, homemade vinaigrette

ORGANIC BABY ARUGULA & KALE SALAD

Arugula, kale, mandarin oranges, crumbled blue cheese,
candied pecans, fresh berries, raspberry vinaigrette

CAPRESE SALAD 🌿

Grape tomatoes, cucumbers, red onions, Ciliegine
cheese, basil chiffonade, house vinaigrette,
balsamic glaze

ASIAN PASTA SALAD

Linguine pasta, napa cabbage, carrots, red peppers,
scallions, and homemade vinaigrette

ENTRÉES

ROASTED NEW YORK STRIP LOIN

Roasted herb strip loin, pinot noir & green peppercorn
reduction, honey root vegetables

CHICKEN COQ AU VIN BLANC

Pan seared coq au vin chicken braised in wine, pancetta,
garlic, onions, shiitake mushrooms

GRILLED SWORDFISH

Grilled swordfish, creole sauce, sautéed spinach

DESSERT STATION

BANANAS FOSTER & ICE CREAM BAR

Vanilla and chocolate ice cream with assorted toppings,
chocolate, raspberry, caramel sauce, fresh berries,
whipped cream

ASSORTED MINI PASTRIES

Carrot cake, New York cheesecake, tiramisu, chocolate-
dipped strawberries, seasonal sliced fresh fruit,
European Tortes: flourless chocolate, pecan pie,
red velvet cake, turtle cheesecake

SEAFOOD & RAW BAR

OYSTERS ON THE ½ SHELL

Mignonette sauce

SHRIMP COCKTAIL

Lemons, horseradish, cocktail sauce

SMOKED SALMON

Hard boiled eggs, capers, red onions, dill cream
cheese, toasted mini bagels

COLD DISPLAYS

SEASONAL ROASTED VEGETABLES 🌿 🥬

Cauliflower, broccoli, baby carrots, artichokes,
marinated mushrooms, bell peppers

IMPORTED & DOMESTIC CHEESES 🌿

Assorted crackers, breads, fig spread

BREAKFAST

EGGS BENEDICT 🌿

Canadian bacon, hollandaise

SCRAMBLED EGGS 🌿

APPLEWOOD SMOKED BACON

MAPLE PORK SAUSAGE 🌿

CHEESE BLINTZES

Assorted fruit toppings

RED O'BRIEN POTATOES 🌿

THE BAKERY

Croissants, assorted fruit Danishes,
assorted muffins

SIDES

CHEESE RAVIOLI & LOBSTER CREAM SAUCE

MASCARPONE MASHED POTATOES

HONEY RAINBOW BLEND CARROTS

SWEET MASHED POTATO

CHILDREN'S BUFFET

CHICKEN FINGERS

FRENCH FRIES

GRILLED CHEESE SANDWICH

ROASTED SWEET CORN

🌿 GLUTEN-FREE

🥬 VEGAN

🥗 VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Must be 21 years of age with proper identification to order alcoholic beverages.