Brunch Menu \$34.00 Adults \$14.00 5-12 Children 4 and under complimentary

Mimosa

THE AMERICAN CLUB RESORT PASTRIES

Chocolate and Butter Croissant Signature Cinnamon Crumb Coffee Cake Freshly Baked Breakfast Breads and Pastries

COLD TABLE

Sliced Fresh Fruits and Smoothie Shooter Seasonal Salad Selections Vegetarian Pasta Salad Deviled Eggs and Assorted Canapés Chilled Jumbo Shrimp & Oysters on the Half Shell House Cured & Smoked Pastrami Style Salmon, Walleye and Mussels Roasted Vegetable Platter

Selection of Wisconsin Artisan Cheeses and Cured Sausages Artisan Bread Selection

HOT ENTRÉES

Poached Eggs Benedict applewood-smoked Nueske's Canadian bacon

Crystal Springs Trout Amandine Chieftain wild rice pilaf, toasted almond brow butter, haricot verts

Seasonal Breakfast Quiche

Baked Hash Brown Casserole

Breakfast Sausage Links, Applewood-Smoked Bacon

CHEF'S STATIONS Niman Ranch Prime Rib creamy horseradish sauce

Crème Brûlée French Toast vanilla bean whipped cream

Buttermilk Pancakes & Belgian Waffles strawberries, blueberries, chocolate chips, Wisconsin maple syrup

Chef's Eggs and Omelets

roasted mushrooms, fresh tomato, peppers, salsa, onions, sautéed spinach, bacon, ham, sausage, Wisconsin Artisan Cheeses

DESSERTS

Banana Bread Pudding bourbon caramel sauce

House-made American Club Resort Desserts