



C A F E

sunday brunch

A European-inspired, chef-attended sideboard brunch

hot sideboard

Eggs Benedict with Shaved Ham and Homemade Hollandaise Sauce

Malted Waffles with Grand Marnier Soaked Berries, Caramel Bananas and Whipped Cream

Slow-Roasted Prime Rib with Au Jus and Horseradish Sauce

Made to Order Omelet Station

Fresh Fish of the Day

Homemade Soup of the Day

Chef's Selections of Fresh Vegetable and Specialty Potatoes

Applewood Smoked Bacon and Sausage Links

cold sideboard

Traditional Shrimp Cocktail

House Smoked Salmon with Traditional Accompaniments

Chef's Tossed Salad with Dressing du Jour

Fresh Fruit

Build your own Yogurt Parfaits

Display of Assorted Pastries and Desserts



Adults	\$21.95
Children 4 - 12	\$9.95
Under 4	No charge

Sunday brunch is served from 9:00am to 2:00pm.

18% gratuity will be added to parties of 8 or more.

beverages

Freshly Squeezed Grapefruit Juice		3.95
Fresh Orange Juice		2.95
Cranberry, Apple or Tomato Juice		2.50
San Pellegrino Sparkling Water	500mL 3.75	1L 5.50
Panna Bottled Water	500mL 3.75	1L 5.50
Assorted Soft Drinks		2.25
IBC Root Beer		2.95
Lemonade		2.25
Strawberry Lemonade		2.50
Freshly Brewed Iced Tea		2.25
Freshly Ground Coffee		2.25
Espresso Single		2.75
Espresso Double		3.95
Cappuccino or Latte		3.95
Add flavor shot (Caramel, Hazelnut, Vanilla)		.50
Hot Tea		2.75

breakfast libations

Bloody Mary	7.50
Mimosa	7.50
Peach Bellini	8.75
Raspberry Fizz	8.75

wine

	Glass	Bottle
Salmon Creek Chardonnay, California	7.50	28.00
Salmon Creek Cabernet Sauvignon, California	7.50	28.00
Salmon Creek Merlot, California	7.50	28.00
14 Hands Chardonnay, Washington	8.50	32.00
14 Hands Merlot, Washington	8.50	32.00
14 Hands Cabernet Sauvignon, Washington	8.50	32.00
Salmon Creek Brut, Washington	8.50	32.00