

Mother's Day Brunch

Chef Carved Prime Rib with Au Jus & Creamy Horseradish (GF)

Made to Order Omelets (GF) & Crepes (V)

Aged Cheddar Scrambled Eggs (V) (GF)

Duroc Applewood Smoked Bacon (GF)

Roasted Kielbasa, Bell Peppers & Onions (GF)

Herb Roasted Yukon Breakfast Potatoes (GF)

White Chocolate Croissant Bread Pudding (V)

Flakey croissant in a rich white chocolate custard & topped with mixed berries

Baked Feta & Egg Casserole (GF)

Roasted red peppers, cherry tomatoes & feta cheese, topped with fresh basil & crispy prosciutto

Traditional Benedict

Thick cut Canadian bacon, poached egg & house Hollandaise

Chicken Cacciatore

Breaded & pan seared chicken breast with red and yellow peppers, local mushrooms, Kalamata olives & tomatoes.

Strictly Mushrooms Spicy Vodka Penne (V)

Local sautéed mushrooms & penne pasta tossed in our house spicy vodka sauce

Shrimp Cocktail (GF)

Assortment of "Northern Waters Smokehaus" Smoked Salmon & Lake Trout (GF)

Assortment of Danish's, Sweet Breads, Donuts, Caramel Rolls, Cream pies & Cakes (V)

Chef's Salad with Assortment of Dressings (V)

Pasta Salads (V)

Yogurt Parfait & Fresh Fruit (V) (GF)

*(GF) Gluten Free (V) Vegetarian



Sunday, May 12th, 2024

10am-2pm

\$45/Adult (12 & Older)

\$17/Child (4-11)

Under 3 Years Old Free