



SUNDAY BRUNCH

OCTOBER 20 • 11AM-2PM
Adults \$29 • Children 6-12 \$15 • Children under 6 \$10

Buffet

SCRAMBLED EGGS/GARDEN VEGETABLE FRITTATA
APPLEWOOD SMOKED BACON/PORK SAUSAGE LINKS
HOME FRIED POTATOES
BAKED CINNAMON FRENCH TOAST
Whipped Butter, Maple Syrup
CHEF'S GARDEN VEGETABLE MEDLEY
PARSLEY BUTTERED EGG NOODLES
VEAL STROGANOFF
with Forest Mushrooms and Madeira Wine
CHICKEN A LA POMODORO
with Fresh Mozzarella and Basil

Soups and Salads

NORTHWEST STYLE SMOKED SEAFOOD CHOWDER
CAESAR SALAD
SEASONAL FRUIT SALAD
BABY SPINACH SALAD
with Tomato, Cucumber, Onion, Pepper and Balsamic Vinaigrette

Carving Station

ROASTED BONELESS PORKLOIN
with Blackberry Ketchup

Dessert

STRAWBERRY SHORTCAKE
Gluten Free Sponge Cake, Strawberries, Whipped Cream

Consumer Warning: Consuming raw or undercooked food can increase risk of illnesses
15% gratuity will be added to parties greater than 10
Non-members are subject to 20% surcharge

