



Sunday Brunch

Sunday's

Seatings from 11:30am-2:30pm

Reservations are Recommended

Adults \$39 Children \$20 (Ages 4-12) plus tax and gratuity

BREAKFAST ITEMS

Scrambled Eggs GF

Crispy Bacon & Breakfast Sausage GF

Crispy Home Fried Potatoes GF

Sweet Breads

Zunday Brunch! muffins, bagels, cinnamon rolls, corn bread

Fresh Fruit Display GF

SOUP

New England Clam Chowder

SALADS

Spinach Salad GF

walnuts, dried cranberries, goat cheese, red onions, balsamic vinaigrette

Caesar Salad GF

with parmesan cheese and garlic crutons

CHEESE & CHARCUTERIE PLATTER

Artisanal Cheeses, Cured Meats, Mixed Olives, House-Made Jam, Assorted Crackers, Pita Chips

Stations!

Chef attended waffle &

Carving Stations

SEAFOOD BAR

Shrimp Cocktail GF lemons & cocktail sauce

CARVING STATION

Roasted Prime Rib GF

au-Jus & horseraddish cream sauce

Rack of Lamb GF

mint jelly

ENTREES

Sample Menu

Menu items are subject to

Broiled Salmon GF lemon-dill cream

change

Chicken Cacciatore GF

tomatoes, carrots, olives, garlic, mushrooms, onions red wine sauce

Spinach and Cheese Stuffed Ravioli

pesto cream sauce, shaved parmesan cheese

SIDES

Steamed Vegetable Medley GF

Garlic Mashed Potatoes GF

DESSERTS

An Array of Chefs Choice Desserts mini pastries, pies, cakes and more!