



BREAKFAST ITEMS

Scrambled Eggs GF

Crispy Bacon & Breakfast Sausage GF

Crispy Home Fried Potatoes GF

Zunday Brunch! Sweet Breads *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, Omelet &

Carving Stations

Sunday Brunch

Sunday's Seatings from 11:30am-2:30pm **Reservations are Recommended** Adults \$41 Children \$20 (Ages 4-12) plus tax and gratuity

SEAFOOD BAR

Shrimp Cocktail GF lemons & cocktail sauce

CARVING STATION

Omelet Station is Back!!! Roasted Prime Rib GF au-Jus & horseraddish cream sauce

Rack of Lamb GF mint jelly

Sampri

ENTREES

Menu items are subp 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!