



Easter Brunch 2025

Sunday April 20th, 2025

Seatings from 10:30am-5:30pm

Reservations are Required

(credit card required to hold reservation)

*Adults \$65 Children \$25 (Ages 4-12)
plus tax and gratuity*

For reservations call Anthony Scott 978-341-8202

BREAKFAST ITEMS

Scrambled Eggs GF

Chef Attended Waffle Station

Crispy Bacon & Breakfast Sausage GF

Crispy Home Fried Potatoes GF

Sweet Breads

Muffins, Croissants, Cinnamon Rolls

Fresh Fruit Display GF

SEAFOOD BAR

*Shrimp Cocktail GF
lemons & cocktail sauce*

*Oysters on the Half Shell GF
minonette sauce*

CARVING & WAFFLE STATIONS

*Roasted Prime Rib GF
au-Jus & horseraddish cream sauce*

Roasted Honey Ham GF

SOUP

Curry and Carrot Bisque GF/Dairy Free

Contains coconut milk

SALADS

*Spring Mixed Greens Salad GF
radishes, strawberries, blueberries,
mandarin oranges, feta cheese,
raspberry vinaigrette*

*Baby Kale & Arugula GF
cherry tomatoes, radicchio, fennel,
mozzarella, lemon*

CHEESE & CHARCUTERIE PLATTER

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

ENTREES

*Broiled Swordfish GF
mango and pineapple salsa*

*Slow Roasted Pork Shoulder
green tomatillo sauce*

*Spinach and Cheese Ravioli
sage, wild mushroom cream, romano*

SIDES

Steamed Vegetable Medley GF

Garlic Mashed Potatoes GF

DESSERTS

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

KIDS

*Mac and Cheese
GF Chicken Fingers and French Fries*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies*

