

## **Breakfast Selections**

Assorted Breakfast Pastries Seasonal Fruit Salad with Fresh Berries Eggs Blackstone with Maple Glazed Bacon, Sweet Tomato and Smoked Hollandaise Cage Free Scrambled Eggs Roma Tomato Pesto Frittata with Aged Parmesan Applewood Smoked Bacon Country Sausage Links Sweet Tri-Color Bell Pepper Potatoes O'Brien

## **Lunch Selections**

Artisan Breads and Whipped Butter House Salad with Assorted Dressings Arugula Salad with Smoked Blue Cheese, Toasted Walnuts and Tart Apple Slices with Maple Citrus Vinaigrette San Marzano Tomato Bisque Broiled Basil Parmesan Crunch Salmon Pan Seared Chicken with Wild Mushrooms and Balsamic Cream Sauce Roasted Rosemary Creamer Potatoes Romano Beans with Shallots and Bacon

Chef Carved Pit Ham with Pan Jus and Spiced Apple and Ginger Chutney

Pastry Chef's Homemade Dessert Table Assorted Beverage Table Cash Bar

## **Easter Brunch**

Sunday April 21st 10:00am-2:00pm Adults \$33.99 Children \$15.99 12 and under Tax and Gratuity Not Included

