



Easter Brunch

Sunday April 9th, 2023

MAIN MENU

CARVED BEEF TENDERLOIN
BROWN SUGAR GLAZED HAM
CREAMY GARLIC MUSHROOM CHICKEN THIGHS
JUMBO SHRIMP COCKTAIL
FRESH SEASONAL FRUIT DISPLAY -W- CREAM CHEESE FRUIT DIP
TRADITIONAL DEVEILED EGGS
WILD BLUEBERRY SCONES WITH LEMON CHANTILLY CREAM
HOUSE MADE CINNAMON ROLLS
ASSORTED MUFFINS AND DANISHES
BUTTERMILK PANCAKES -W- WARM MAPLE SYRUP
FLUFFY CAGE FREE SCRAMBLED EGGS WITH FRESH SNIPPED HERBS
APPLEWOOD SMOKED BACON
JUMBO SAUSAGE LINKS
CLASSIC CAESAR WITH SHAVED PARMESAN & GARLIC CROUTONS
CAPRESE SALAD
BROCCOLI SALAD
FINGERLING POTATO AND VIDALIA ONION LYONNAISE
OVEN ROASTED SPRING VEGETABLES
CREAMY MAC AND CHEESE
ASSORTED DINNER ROLLS -W- WHIPPED BUTTER

DESSERT

CHEESECAKE
CARROT CAKE
LEMON RASPBERRY LAYER CAKE
COCONUT CREAM CAKE
CHOCOLATE DECADENCE CAKE

Adults \$42.95 per guests

Children 12 and under \$16.95

10am / 12pm / 2pm

Call 309-796-4020 to make a reservation

