

Country House Brunch

Choice of : Soup or Salad or Fruit , Entrée , Dessert & Coffee or Tea

Prix Fix \$ 29 per person

Ala Carte \$ 19 per Entrée

Entrées

Smoked Salmon Platter - Cream Cheese, Caper Berries, Diced Onions & Toast Points

The Country House Custom Soufflé Omelette - Potato Croquette

Croque Madame - Grilled Ham, Gruyère Cheese, Fried Egg & Creamy Béchamel Sauce

Country House Monte Cristo - Ham, Turkey, Gruyère & Dijon, Stuffed French Toast with

Raspberry Preserves & Dusted with Confectionary Sugar

*Herb Roasted Chicken Breast - Portobello Mushroom Red Wine Sauce

*Philly Steak Sandwich - Sautéed Onions & Melted Sharp Cheddar Cheese

Cavatelli Pasta and Short Rib Ragout - Shaved Parmesan Cheese

* Creamy Risotto - Sautéed Diced Shrimp, Garlic & Shallots

*Prince Edward Island Mussels - Roasted Garlic, White Wine & Herbs

Fresh Filet of Wild Atlantic Salmon - Lobster Beurre Blanc Sauce

Grilled Center Cut Pork Chop - Fresh Apple Cider Reduction

* 6 oz. Certified Black Angus Filet Mignon (add'l \$7)

*Twin Maryland Crab Cakes - South African Pepperdew Aioli (add'l \$7)

*Seared Diver Sea Scallops - Risotto, Capers, Shallots & Cherry Tomatoes (add'l \$7)

*Seared Tuxedo Crusted Black & White Sesame Seed Ahi Tuna - Madeira Sauce (add'l \$7)

* Sautéed Lobster Pot - Lots of Delicious De-Shelled Lobster Claw & Knuckle (add'l \$9)

Salad Entrées - Ala Carte

Homemade Lobster, Shrimp or Chicken Salad on a Buttery Croissant - Side Garden Salad

\$19/ \$16/ \$14

“ The Wedge ”- Hearts of Romaine, Blue Cheese & Bacon 16

Fireside Salad - Caramelized Pecans, Blue Cheese, Pear & Vinaigrette 16

Classic Caesar Salad - Garlic Croutons & Shaved Romano 16

*Add Chicken Breast - 8

*Add Shrimp - 12

Dessert 8 - Coffee or Tea 5 - Espresso 6 - Double Espresso 10 - Cappuccino 8