



**Easter Brunch**  
**Sunday, April 1<sup>st</sup>, 2018**  
**(10:00 AM- 2:00 PM)**

**Champagne Vinaigrette Salad**

Candied Pecans, Goat Cheese, Mandarin Oranges and Avocado

**Fresh Tomato Caprice Salad**

Organic Hydroponic Tomatoes and Fresh Basil, Mozzarella  
Extra Virgin Olive Oil and Balsamic

**Baby Spinach Salad with Warm Bacon Molasses Dressing**

Red Onion, Sautéed Mushrooms, Hard Boiled Egg and Tomato

**Southwestern Crab Cakes with Avocado Tomatillo Salsa**

**Baklava Baked Brie with Pistachios and Orange Cardamom Honey**

**Rosemary Roasted Leg-O-Lamb with Oven Roasted Red Potatoes**

**Bananas Foster Bread Pudding**

Bananas Flamed in Rum Brown Sugar Sauce topped with Candied Walnut

**Honey Baked Ham with Baby Green Beans Amondine**

**House Hickory Smoked Salmon**

With Herb Whipped Goat Cheese, Sliced Tomato, Red Onion, Cappers and Watercress

**Balsamic-Marinaded Grilled Vegetables**

with Asparagus, Squash, Peppers and Onions

**Home Made Biscuits**

**Fresh Berry Crepes**

Orange Mascarpone Cheese Filled with Wild Berry Jam

**Pineapple Coconut Upside Down Cake**

**Bittersweet Belgian Chocolate Mousse**

**Quiches:**

\*Shrimp, Asparagus and Herb Goat Cheese

\*Lorraine with Bacon, Spinach and Swiss

\*Vegetarian with Smoked Gouda Cheese

**(\$29.50 per Person)**  
**(Kids 6-12 \$12.50)**

**Join us for a memorable Easter Sunday. Call today for reservations!**