

SUNDAY BRUNCH BUFFET

SUNDAYS 10AM - 2PM | ADULTS \$42 | CHILDREN (12 & UNDER) \$20

OMELET STATION

Made-to-order Eggs & Omelets

Assorted condiments to include:
Cheddar O Mozzarella
Goat Cheese Onions
Peppers O Spinach O Tomato
Bacon Ham O Sausage

CARVING STATION

Roasted Sirloin Tip* Au Jus Horseradish Sauce

BELGIAN WAFFLES

Made-to-order petite Belgian waffles

Served with choice of topping: Strawberry O Blueberry Traditional Maple Syrup Whipped Cream O Pecans Chocolate Chips

COLD SEAFOOD DISPLAY

Peel & Eat Shrimp* with Traditional Garnishes Char Crust Tuna* Smoked Salmon

ON THE COLD SIDE

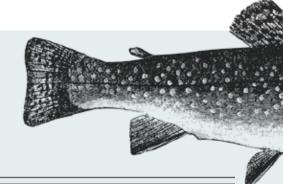
Assorted Artisan Cheeses
Fresh Fruit
Assorted Pastries & Bagels
Chicken Cous Cous Salad
Caesar Salad

DESSERTS

Carrot Cake O Crème Brûlée
Assorted Cookies O Chocolate Mousse
Strawberries with Chocolate Sauce
Donut Holes with Chocolate Balsamic Sauce
Bread Pudding

ENTRÉES

Fresh Scrambled Eggs
Breakfast Sausage
Applewood Smoked Bacon
Shellfish Cioppino
Seasonal Vegetable
Roasted Yukon Gold Potatoes
Maple Glazed Salmon
Cheesy Grits
Thai Chicken Wings
Popcorn Shrimp
Mac & Cheese in Lobster Cream
Sauce



^{*}These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

[†] We use nuts and nut-based oils in our menu items. If you are allergic to nuts or any other food, please let us know.



BRUNCH COCKTAILS

SPICY BLACKBERRY MARGARITA Calirosa Rosa Blanco Tequila infused with fresh, sliced jalapeños, St-Germain Elderflower Liqueur, lime juice, simple syrup, blackberries 15

BRISTOL BLOODY MARY Choice of vodka and seasoned rim, celery, lime, olives, bacon 12

EMPIRE STATE OF MIND Angel's Envy Bourbon Whiskey, lemon, simple syrup, red wine float, Amarena cherries 16

LAVENDER DROP Stoli Blueberi Vodka, lavender simple, fresh-squeezed lime juice, crème de violette 14

MIXED MESSAGE Tito's Vodka, blackberry balsamic shrub, orange bitters, ginger ale 14

SPARKLING BLACKBERRY MARTINI Stoli Vodka, Chambord, fresh-squeezed lemon juice, pure cane syrup, prosecco 14

HOT HONEY PALOMA Sauza Tequila, grapefruit & lime juice, hot pepper-infused honey, choice of salt or sugar rim 14

MANGO TANGO 818 Reposado Tequila, Ancho Reyes Chile Liqueur, mango, lime, Tajín rim, Dos Hombres Mezcal mist 15

EASTSIDER Hendrick's Gin, cucumber, fresh-squeezed lime juice, fresh mint 15

PINEAPPLE MARTINI Tito's Vodka & triple sec infused with fresh pineapple 14

MAPLE BACON N' BOURBON Woodford Reserve Bourbon, orange bitters, maple syrup, Amarena cherries, bacon, sea salt sprinkle 16

TRADITIONAL MIMOSA Domaine Ste. Michelle Brut, orange juice 7.5

SPECIALTY COFFEES

ESPRESSO 4

IRISH COFFEE (Jameson or Bushmills) 13.5

BUTTERNUT (Frangelico, Butterscotch & Brandy) 13.5

ORANGE GLAZE (Kahlua & Grand Marnier) 13.5

SWEET TOOTH (Amaretto & Raspberry) 12.75

TWIST (Tuaca & Dark Crème de Cacao) 12.75

TEA FORTÉ

TEA OVER ICE 4.5

RASPBERRY NECTAR (organic herbal tea) a refreshing blend of hibiscus, raspberries, apple & orange GREEN MANGO PEACH (organic green tea) a sweet blend of mango and peach, enhanced by cool peppermint

SERVED HOT 4.5

WHITE GINGER PEAR (organic white tea) tangy citrus notes with a hint of pear and spiced ginger ENGLISH BREAKFAST (organic black tea) brisk, bold flavor with notes of raisin

GINGER LEMONGRASS (organic herbal tea) citrus flavors with a touch of lemongrass, cool spearmint and licorice



SUNDAY ONLY

HALF PRICE BOTTLES OF WINE UNDER \$100. 25% OFF BOTTLES OF WINE \$100 AND OVER.

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