

## SUNDAY BRUNCH BUFFET

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

### OMELET STATION

#### *Made-to-order Eggs & Omelets*

Assorted condiments to include:  
Cheddar & Pepper Jack Cheeses  
Mushrooms | Onions  
Peppers | Spinach | Tomato  
Bacon | Ham

### CARVING STATION

Roasted Sirloin Tip\* with  
au jus  
Honey Glazed Ham

### BELGIAN WAFFLES

#### *Made-to-order petite Belgian waffles*

Served with choice of topping:  
Strawberry  
Traditional Maple Syrup  
Whipped Cream

### COLD SEAFOOD DISPLAY

Oysters on the half shell\*  
Peel & Eat Shrimp\* with  
Traditional Garnishes  
Char Crust Tuna\*  
Smoked Trout\*  
Spiced Crawfish\*

### ENTRÉES

Fresh Scrambled Eggs  
Biscuits & Gravy  
Applewood Smoked Bacon  
Sausage Links  
Homestyle Fries  
Seasonal Vegetable  
Maple Glazed Salmon  
Herbed Chicken Breast  
Thai Chicken Wings  
Popcorn Shrimp  
Mac & Cheese in Lobster Cream Sauce

### ON THE COLD SIDE

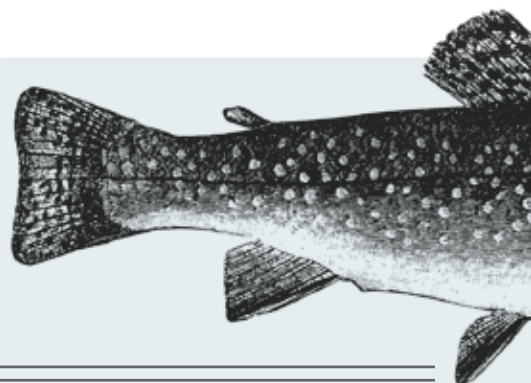
Assorted Artisan Cheeses  
Fresh Fruit  
Assorted Muffins, Pastries & Bagels  
Smoked Salmon  
Tomato Mozzarella Salad  
Caesar Salad

### DESSERTS

Carrot Cake†  
Bread Pudding  
Assorted Cookies  
Chocolate Covered Strawberries  
Assorted Panna Cotta

\*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 14

**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 15

**LAVENDER DROP** Stoli Blueberi Vodka, lavender simple, fresh-squeezed lime juice, crème de violette 13

**MIXED MESSAGE** Tito's Vodka, blackberry balsamic shrub, orange bitters, ginger ale 13

**SPARKLING BLACKBERRY MARTINI** Stoli Vodka, Chambord, fresh-squeezed lemon juice, pure cane syrup, prosecco 13

**MANGO TANGO** 818 Reposado Tequila, Ancho Reyes Chile Liqueur, mango, lime, Tajín rim, Dos Hombres Mezcal mist 14

**EASTSIDER** Hendrick's Gin, cucumber, fresh-squeezed lime juice, fresh mint 14

**PINEAPPLE MARTINI** Tito's Vodka & triple sec infused with fresh pineapple 13

**MAPLE BACON N' BOURBON** Woodford Reserve Bourbon, orange bitters, maple syrup, Amarena cherries, bacon, sea salt sprinkle 15

**TRADITIONAL MIMOSA** Domaine Ste. Michelle Brut, orange juice 7.5

## ***CAPPUCINOS & SPECIALTY COFFEES***

ESPRESSO 4 | CAPPUCINO 4.5

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 FORTE***

### **TEA OVER ICE 4.5**

**GINGER PEAR** (organic white tea) sweet pear, blackberry leaves, lemon balm, ginger

**RASPBERRY NECTAR** (organic herbal tea) a refreshing blend of hibiscus, raspberries, apples and oranges

**BLOOD ORANGE** (organic black tea) succulent blood orange, marigold blossoms

### **SERVED HOT 4.5**

**EARL GREY** (organic black tea) timeless expression of robust Assam and Italian bergamot

**CHAMOMILE CITRON** (organic herbal tea) chamomile, rosehips, lemongrass, hibiscus, lemon verbena

**MOROCCAN MINT** (organic green tea) hand-rolled gunpowder tea with cooling mint

**WHITE GINGER PEAR** (organic white tea) tangy citrus notes with a hint of pear and spiced ginger

## **SUNDAY ONLY**

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

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