

Easter Brunch

GRAND BRUNCH 95

CHILDREN (AGES 7–12) 39

complimentary for children 6 and under

BREAKFAST OFFERINGS

EGGS BENEDICT

SOFT SCRAMBLE

FRENCH TOAST

MAPLE BACON

BREAKFAST SAUSAGE

CRISPY BREAKFAST
POTATOES

HOUSEMADE
GRANOLA & YOGURT

BREADS, BISCOTTIS,
& BISCUITS

CARVING STATION

MAPLE GLAZED HAM

SLOW ROASTED PRIME RIB

CHICKEN VESUVIO

RAW BAR

SHRIMP COCKTAIL

OYSTERS

SNOW CRAB LEGS

SMOKED SALMON

capers • fennel • tomato
ricotta • arugula

ASSORTED BAGELS

SALADS

FIORETTA CHOPPED

CAESAR

OMELETE STATION

whole eggs or egg whites

VEGETABLES

sundried tomatoes • spinach
asparagus • red onion
mushrooms • capers

CHEESES

mozzarella • fontina • american
feta • parmesan

PROTEINS

prosciutto • bacon
finocchio sausage • filet tips
smoked salmon

PASTA

MACARONI ALLA VODKA

SPAGHETTI
AGLIO E OLIO

ESCORTS

CHARRED BROCCOLI

WHIPPED POTATOES

MINI ROASTED MEATBALLS

DOLCE

DISPLAY OF CHEF'S DECADENT DESSERTS

BOMBOLONI

SAUCES & SYRUPS

chocolate • caramel
maple syrup • whipped cream

TOPPINGS

fresh berries • chocolate chips
mixed nuts • sprinkles

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

An 18% gratuity will be included on your final bill for parties of 6 or more and all checks started after 9pm.

A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.