

**GRAND BRUNCH 85.**

*includes Perpetual Mimosas & Bloody Marys*

**STANDARD BRUNCH 65.**

**CHILDREN (AGES 7-12) 25.**

*complimentary for children 6 and under*

*Breakfast Offerings*

EGGS BENEDICT  
SCRAMBLED EGGS  
CINNAMON FRENCH TOAST

HOUSE-FLARED BACON  
BREAKFAST SAUSAGE  
CRISPY BREAKFAST POTATOES

HOUSEMADE GRANOLA & YOGURT  
ASSORTED BAKED BREADS & JAMS  
MIXED PASTRIES & FRESH FRUIT

*Made to Order*

**BELGIAN WAFFLE**

**SAUCES & SYRUPS**

dark chocolate, caramel, peanut butter,  
michigan maple, blueberry

**TOPPINGS**

fresh berries, assorted chocolate,  
mixed nuts, whipped cream,  
sprinkles, marshmallow fluff,  
graham cracker crumble

**THICK-CUT BACON • FRIED CHICKEN**

**OMELET**

**WHOLE EGGS OR EGG WHITES**

**FRESH VEGETABLES**

tomato, spinach, asparagus,  
onion, mushroom

**CHEESES**

mozzarella, cheddar,  
sharp american, goat, feta

**PROTEINS**

ham, bacon, sausage,  
filet tips, rock shrimp

*Carved*

**MAPLE GLAZED HAM ON THE BONE  
SLOW ROASTED PRIME RIB**

**SMOKED MUSTARD GLAZED SALMON**

**SALADS**

PRIME CHOPPED  
TUSCAN KALE &  
ROMAINE CAESAR

**RAW**

SHRIMP  
OYSTERS  
CRAB LEGS

**ESCORTS**

CREAMED SPINACH  
GRILLED ASPARAGUS  
PROPERLY WHIPPED POTATOES

**SMOKED SALMON**

tomato • onion • capers  
assorted bagels

*Dessert*

**DISPLAY OF CHEF'S DECADENT DESSERTS**

*\*Price does not include tax or gratuity. Specialty cocktails, tea, and/or alcoholic beverages are offered a la carte.*