



Easter Brunch

April 1, 2018 | 11 a.m. - 2 p.m.

Appetizers

Heirloom Tomatoes with fresh Mozzarella and a Basil Vinaigrette	Grilled Shrimp Cocktail New England Clam Chowder
Deviled Eggs	Creamy Carrot Ginger Soup
Black Bean Dip with Crostinis	Full Salad Bar

Brunch Buffet

Eggs Benedict	Chef-Attended, Carved, Herb Crusted Striploin with Braised Wild Mushrooms
Chef-Attended Omelet & Egg Station	Glazed Ham
Bacon & Sausage	Roast Leg of Lamb
Potato Pancakes	New England Baked Haddock
Belgian Waffles	Tortellini in Fresh Herb Olive Oil
	Whipped Potatoes
	Roasted Vegetable Medley

For The Kids

Chicken Tenders	French Fries	Creamy Mac & Cheese
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House-made Desserts

Strawberry Shortcake, Ice Cream Sundae Bar
and Assorted Pastries

Adults: \$26 Children age 4-12: \$10 Children age 3 & under: complimentary
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.