

# Sunday Brunch

Select One Item From Our Starter, Entrée and Sweet Endings Selections

## Starters

### **Chef's Inspired Soup of the Day**

#### **Hearts of Romaine Salad**

Aged Parmesan Cheese,  
Rosemary Crouton, Caesar  
Dressing

#### **Organic Mixed Greens**

Gathered Herbs, Champagne  
Vinaigrette

#### **Granola Parfait**

Honey Sweetened Yogurt and  
Fresh Berries

#### **Chilled Prawns**

Cocktail Sauce and Lemon  
Wedges

#### **Seasonal Fruit**

Tropical Fruit and Melons

## Entrée Selections Continued

### **Breakfast Burrito**

Chorizo, Bacon, Sausage,  
Scrambled Eggs and Aged  
Cheddar Cheese. Served with  
Hash Browns.

### **Grilled Beef Tenderloin and Eggs**

Served with Grilled Asparagus  
and Hash Browns

### **Chef's Pasta of The Day**

### **Seared Ahi Nicoise Salad**

### **Grilled Salmon Fillet**

Green Lentils, Leeks, Carrots, Red  
Peppers, Dill-Cream Sauce

### **Chef's Daily Burger**

Kindly Ask Your Server for Today's  
Selection

### **Beer Battered Cod**

Served with Curly Fries

## Entrée Selections

### **Smoked Salmon Plate**

Chived Cream Cheese,  
Bermuda Onions, Tomatoes,  
Capers and Bagel

### **Brioche French Toast**

Maple Walnut Butter, Vermont  
Maple Syrup and Fresh Berries

### **Eggs Benedict**

Poached Eggs, Canadian  
Bacon over English Muffin with  
Hollandaise Sauce

## Sweet Endings

### **New York Cheesecake**

Whipped Cream, Seasonal Berries

### **Sugar Free Chocolate Cake**

With Chocolate Mousse, Covered in  
Chocolate Ganache

### **Chocolate Éclair Cake**

White Cake, Custard, Cream Puffs, Light  
Chocolate Mousse, Chocolate Ganache

\$25

Plus Sales Tax and Gratuity

Brunch includes your choice of hot and cold beverages and Sparkling Wine