



# easter

## SUNDAY BRUNCH

Sunday, April 1, 10:00 a.m. to 2:30 p.m.

### CARVING & MADE TO ORDER SPECIALTIES

AAA Prime rib of beef with caramelized onion & fig jus  
Omelets made to order with selection of toppings

### CRÊPE & WAFFLE STATION

Warm Crêpes Suzette flambéed with Cointreau topped with various berry toppings  
Fresh waffles made to order

### SALAD BAR & STARTERS

Fresh artisan greens with oranges wedges, pecans & cherry tomatoes  
Assortment of cheese & an artisan bread display  
Selection of North American cold cuts  
Roasted golden beets, green beans, red onion & feta cheese  
Moroccan salad with cous cous, raisins & roasted cauliflower  
Broccoli, wheat berry, cranberry salad  
Tri-color Fusilli pasta, cucumber, carrot & spinach salad  
Avocado, mango, cucumber & cilantro with citrus vinaigrette  
Freshly cut fruit platter  
Assorted smoked fish with green olives & fennel  
Honey ginger glazed Old Bay shrimp  
Pineapple Pico de Gallo marinated  
Prince Edward Island mussels

### BREAKFAST SELECTIONS

Caramelized smoked bacon & sausages  
Classic English eggs Benedict  
Raisin cinnamon brioche French toast

### ENTRÉES

Grilled Aloha chicken, pineapple, red onion & cilantro  
Orange roughy in romesco sauce, broccoli & red pepper  
Stuffed leg of lamb with pomegranate jus  
Roasted sweet potato hash & brussel sprouts  
Sautéed chimichurri vegetables

### DESSERT

Pastry Chef's creation of house made shortbread cookies & individual pastries  
Wildberry crumble with crème anglaise  
Chocolate fountain with fresh seasonal fruit



Adult \$39.95

Senior \$35.95

Children 8-12 years old \$22.95

Children 3-7 years old \$17.95

Children under 3 FREE

