

WEEKEND BRUNCH

SEASONAL FRESH FRUIT SERVED IN OUR SIGNATURE MARTINI GLASS

with Flavored Yogurt and Berry Garnish
Chef's Selection of Morning Breads
(Served Tableside)

HAND-CARVED HONEY ROASTED HAM

With Apple Raisin Chutney

BONELESS BREAST OF CHICKEN

Grilled with Chef's Seasonal Topping
Grilled Seasonal Vegetables

FARM FRESH SCRAMBLED EGGS

With Bacon, Country Style Sausage or Canadian Bacon
And Hash Brown Potatoes

CHALLAH BREAD FRENCH TOAST

With Maple Syrup
Fresh Squeezed Orange Juice,
Coffee, Hot Tea and Decaffeinated Coffee served Tableside

DESSERT

Sundae Station with Accompaniments or Belgian Waffles with Chocolate Ice Cream

Omelet Bar

Farm Fresh Eggs cooked to Order with
Accompaniments: Diced Ham, Bacon, Onions,
Mushrooms, Cheese, Spinach, Tomatoes, Broccoli
and Red Peppers. Egg Whites Available.

Chesapeake Bay Benedict

Poached Eggs with Lump Crabmeat and Avocado
Hash over a Whole Wheat English Muffin
with Canadian Bacon and Hollandaise Sauce and
Diced Scallions.

Whole Carved Salmon

Whole Atlantic Salmon stuffed with Spinach
and Crab Meat, served with Dill Aioli and
and Fresh Lemon Garnish. Carved to Order.

Lox and Bagels

Smoked Nova Scotia Salmon with
A Variety of Freshly Toasted Bagels with
Whipped Cream Cheese and Traditional Garnishes.

Bloody Mary Bar

Flavored Vodkas including Absolut Peppar, Three Olives, Skyy and Finlandia Lime.
A Variety of Hot Sauces, Celery Salt, Horseradish, Wasabi, Worcestershire, Salt and Pepper Rimmed Glasses.
Garnishes include: Celery Sticks, Pickles, Shrimp, Pickled Asparagus and Okra, Large Olives,
Limes, Salami and Hard Boiled Egg Slices.