

sunday, january 22, 2012

we encourage you to try as many of our small plates as you'd like. all items may also be plated together, if preferred.

breakfast items

please visit our extended buffet for a selection of your favorite breakfast items

one eyed susan

pumpernickel bread, fried egg and hollandaise sauce

small plates

beef tenderloin brochette

demi glaze, garlic whipped potatoes vegetable du jour,

amish chicken a la king

chicken in a creamy mushroom sauce jasmine rice pilaf

pretzel crusted walleye

vegetable du jour, garlic whipped potatoes

pulled bbq pork

blue cheese biscuit vegetable du jour

prime rib of beef

garlic whipped potatoes vegetable du jour, au jus

roasted leg of lamb

garlic whipped potatoes vegetable du jour

brunch cocktail menu

cygnus kir royal

sumarroca, cuvee klimt topped with cassis de bordeaux

champagne cocktail

zardetto, prosecco palm sugar and a splash of bitters

mimosa

sumarroca, cuvée klimt fresh orange juice

cygnus bellini

zardetto, prosecco with peach liqueur

cherre royal

sumarroca, cuvée klimt topped with very cherre tart cherry juice

bloody mary bar \$3.00

smirnoff vodka you finish from a wide variety of fixings

cordials \$5.00

starbucks coffee liqueur carolans irish cream

espresso \$5.00

café richard, paris, grand cru regular or decaffeinated



20% gratuity will be added for parties of 6 or more

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