

PLATED BRUNCH

(Pricing is based on a two-course menu to include one starter and one entrée. Dessert may be added as an additional cost. All Brunch items are served with Freshly Baked Pastries, Assorted Scones, and Muffins, Sliced Sourdough Bread, Sweet Creamery Butter & Fruit Preserves, and Peerless® Coffee Service)

STARTERS

(Choice of one)

Fruit Salad with Seasonal Melons, Pineapple, Grapes and Berries

Fresh Strawberries with Devonshire Cream

Spicy Crab Bisque

New England Clam Chowder

Mixed Baby Greens, Whole Grain-Honey Mustard Vinaigrette
Candied Pistachios, Shaved San Simon Cheese, Diced Apples

House Made Caesar Salad

ENTREES

(Choice of three)

Fluffy Scrambled Eggs with Chives

Pan-Seared Red Potatoes

Choice of Crisp Bacon, Chicken Sausage or Maple Glazed Ham,

\$17.00

Crème Brulee French Toast

With Brown Sugar Glaze

Choice of Crisp Bacon or Chicken Sausage

\$17.00

Classic Eggs Benedict

Poached Egg, Canadian Bacon on English Muffin, Traditional Hollandaise Sauce

With Red Potatoes with Sweet Onion

\$19.00

Macadamia Nut Crusted Halibut

Seasonal Vegetables, Lemon-Chive Rice Pilaf and Brown Butter

\$27.50

Char Grilled Salmon

Mediterranean Salsa, Wild Rice, Seasonal Vegetable, Pesto Oil

\$25.50

Marinated "Masami" Top Sirloin

Blue Cheese Mashed Potatoes, Grilled Vine Ripened Tomatoes, Cabernet Demi Glace

\$26.50

Herb Grilled Chicken Breast

Brandy-Peppercorn Sauce, Roasted Garlic Mashed Potatoes, Blue Lake Green Beans
\$22.50

Capellini Provencale

Angel Hair Pasta Tossed with Fresh Tomatoes, Garlic Herbs, Capers, Greek Olives
Finished with Extra Virgin Olive Oil
\$19.50

Caesar Salad

Chopped Hearts of Romaine, Asiago Cheese, Sourdough Croutons and House-Made Dressing
Bay Shrimp \$22.50 or
Grilled Chicken Breast \$22.50 or
Grilled Prawns \$24.50

Crab Louis

Tomatoes, Cucumbers, Hard Boiled Egg, Olives, Broccoli Floret and Chopped Lettuce
\$25.50

Shrimp Louis

Tomatoes, Cucumbers, Hard Boiled Egg, Olives, Broccoli Floret and Chopped Lettuce
\$21.50

DESSERTS

If you would like to add dessert to your selections, there will be an additional
\$6.50 per person added to the entrée total.

RASPBERRY JACK

Vanilla Ice Cream with Raspberries in Triple Sec

BITTERSWEET CHOCOLATE GRAND MARNIER MOUSSE

Hazelnut Whipped Cream

SCOTT'S CHEESECAKE

CHOCOLATE GANACHE TORTE

For groups that exceed 30 guests, split menus will require a preorder.
These prices do not include taxes or gratuity. 20% gratuity will be added and 7.75% tax rate