



Sunday Brunch

10am until 1pm

First Course

Lobster Eggs Benedict

Toasted English Muffin topped with Sautéed Spinach, Island Lobster Claw & Soft Poached Egg
Smothered in Orange Scented Hollandaise Sauce **\$9.50**

-or-

Fresh Made Pan Omelet

Your Choice of the Following:

Cheese, Onions, Peppers, Mushrooms, Tomatoes, Bacon, Ham, Smoked Salmon
Served with Grilled Asparagus and Homemade Salsa **\$9.00**

-or-

Belgium Waffle

Crispy Golden Brown topped with Whipped Cream,
Berry Compote and Warm Maple Syrup **\$9.00**

Second Course

“Atlantic Choice” Beef Filet

Charbroiled Beef Tenderloin (4oz.) and Potato Roesti
Forest Mushroom Ragout and Truffle Essence **\$14.95**

-or-

Tarragon Turkey Pot Pie

In a Peppered Pie Crust, Baked Golden Brown
Buttered Steamed Vegetables and Green Salad **\$10.95**

-or-

Pistachio Crusted Atlantic Salmon Filet

Belle River Crab Cake, Cranberry & Onion Chutney
Chinese Black Rice, Julienne Vegetables and Apple Gastrique **\$13.95**

Third Course

Homemade Warm Butter Tart

Candied Pecans and Whipped Cream **\$6.50**

-or-

Fresh Baked Cinnamon Rolls

Cream Cheese Icing **\$6.00**

-or-

Chocolate Dessert

Ask your server for today's selection **\$7.00**

Enjoy all three courses for \$21.95