



## Prix Fixe Champagne Brunch with Live Music

1<sup>ST</sup> GLASS OF HOUSE CHAMPAGNE

### FIRST COURSE CHOICE OF:

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**CALAMARI FRITTI** SPICY AIOLI, PARSLEY, LEMON

**POACHED SHRIMP COCKTAIL** COCKTAIL SAUCE

**CRAB CAKE** 2OZ BAKED CAKE, SPICY AIOLI SAUCE, AVOCADO RELISH

**PETITE CAPRESE SALAD** MOZZARELLA, TOMATOES, BASIL, OLIVE OIL, PINCH OF SEA SALT

**SMOKED SALMON BRUSCHETTA** CROSTINI, DICED TOMATOES, GARLIC, BASIL, OLIVE OIL, CAPERS AND SMOKED SALMON

**STRAWBERRY SPINACH SALAD** BABY SPINACH, STRAWBERRIES, PECANS, QUESO FRESCO, STRAWBERRY VINAIGRETTE

2<sup>ND</sup> GLASS OF HOUSE CHAMPAGNE

### MAIN COURSE CHOICE OF:

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**FILET MIGNON FAJITAS WITH HUEVOS RANCHEROS** SERVED WITH AVOCADO, RANCHERO SALSA, RICE AND BEANS

**STEAK AND EGGS** 7 OZ NEW YORK STEAK, TWO FRIED EGGS, HOUSE POTATOES

**PAN-SEARED SALMON** JASMINE RICE, SAUTÉED GREEN BEANS, ASPARAGUS, CARROTS, LEMON BUTTER SAUCE

**10 oz. USDA BONELESS RIBEYE** USDA CHOICE, ROASTED ASPARAGUS, CARROTS, MASHED POTATOES, BORDELAISE

**EGGS BENEDICT** ENGLISH MUFFIN, POACHED EGGS, HOLLANDAISE, HASH BROWN POTATOES.  
CHOICE OF CANADIAN BACON OR SMOKED SALMON

**BELGIAN WAFFLE & FIED CHICKEN** POWDERED SUGAR, STRAWBERRY AND BANANA, MAPLE SYRUP

**LAVAZZA COFFEE OR TEA**

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### DESSERT COURSE CHOICE OF:

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**NEW YORK CHEESE CAKE WITH BERRIES**

**STRAWBERRY CREPE**

**CARROT CAKE**

**FRUIT TARTE**

**\$59 PER PERSON, TAX AND GRATUTTY ARE NOT INCLUDED**

TWO GLASSES OF HOUSE CHAMPAGNE INCLUDED

<b>PRESIDENTIAL LOUNGE SPICY BLOODY MARY</b>	<b>\$12</b>
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Duane and Kelly Roberts, “Keepers of the Inn”

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server, if you have any food allergies.