

A photograph of a sandy dune with two colorful Easter eggs (one blue, one green), two seashells, and a starfish. The background shows a blurred beach and ocean under a clear sky.

# Easter Brunch

## First Course

**A VARIETY OF FRESH SALADS & MORE SERVED BUFFET STYLE FEATURING:**

*Pineapple Mango Spinach Salad, Jerk Chicken Caesar Salad, Spring Rotini Salad, Fresh Fruit & Strawberry Banana Fluff, Tortilla Chips with Caribbean & House Salsa, Assorted Breakfast Breads, Pastries, and Our Famous Monkey Bread.*

## Second Course

**YOUR CHOICE OF ENTREE**

**QUICHE LORRAINE** *flakey pastry crust filled with egg custard, bacon, caramelized onions and white cheddar served with roasted breakfast potatoes 16*

**KITCHEN SINK OMELET** *3 egg omelet stuffed with ham, bacon, sausage, onions, peppers, mushrooms, cheddar cheese and served with roasted breakfast potatoes 16*

**BREAKFAST BURRITO** *flour tortilla stuffed with scrambled eggs, pork carnitas, tater tots, onions, peppers, cheddar cheese, topped with house made salsa, salsa verde and sriracha sour cream 16*

**GRILLED LEMON CHICKEN** *marinated chicken breasts, whipped mashed potatoes, sautéed spinach, tomato and lemon garlic sauce 19*

**PRIME RIB** *10oz cut of seasoned prime rib served with french onion au jus, whipped mashed potatoes, horseradish crème sauce 30*

**FISH & CHIPS** *kona beer battered served with hand-punched french fries and pineapple tartar sauce 20*

**CHILEAN SEA BASS** *lightly seasoned, herb polenta cake, broccolini, tomato confit and vanilla bean beurre blanc 30*

**SMOKED PORK LOIN** *served with pecan-peach gremolata, whipped mashed potatoes and zucchini planks 24*

**CHICKEN FETTUCINI ALFREDO** *grilled chicken breast, garlic parmesan cream, fettuccini noodles 18*

## Third Course

**A VARIETY OF DELICIOUS DESSERTS SERVED BUFFET STYLE, FEATURING A SAMPLING FROM THE CAKE LADY BAKERY**

