



SUNDAY BRUNCH

BRISTOL BLOODY MARY 7
Join us at the bar to add
your favorite spices and garnishes

MIMOSA 6
Domaine Ste. Michelle Brut,
orange juice

CELEBRATORY BUBBLES

Cantine Maschio Prosecco, Italy
7.5

Domaine Carneros Brut Tattinger
Napa Valley 12

DOMAINE STE. MICHELLE
BRUT 7.50
Columbia Valley, WA

BELLINI 8.5
Peach schnapps, peach sorbet,
Domaine Ste. Michelle Brut

**HALF PRICE BOTTLED WINES
ALL DAY**
Wines under \$100

SUNDAY BRUNCH BUFFET

Served Sunday from 10:00 AM – 2:00PM
\$22 adults, \$13 children 4-10, under 3 complimentary

FEATURING

OMELET STATION: Eggs and Omelets prepared to order. Assorted condiments to include pepperjack & cheddar cheeses, mushrooms, tomatoes, onions, peppers, ham and sausage.

BELGIAN WAFFLES with chocolate and fruit sauces, powdered sugar and whipped cream.

HAND CARVED TENDERLOIN

RAW BAR

Assorted Smoked Fish, Mussels and Bay Scallops

Char Crusted Ahi Tuna

Peel and Eat Spiced Shrimp

Tempura Shrimp Sushi Rolls

Oysters on the Half Shell

Vegetable Spring Rolls

ON THE COLD SIDE

Artisanal Cheeses and Fresh Fruits

Greek Pasta Salad

Orzo Salad

Assorted Danishes and Bagels

ON THE HOT SIDE

Biscuits & Sausage Gravy

Country Style Hash Browns

Scrambled Eggs

Sausage Links

Chicken Picatta

Seafood Cioppino

Seasonal Vegetables

Thai Chicken Wings

Whipped Yukon Gold Potatoes

Lobster Mac-n-Cheese

Mesquite Grilled Atlantic Salmon

Chipotle Grilled Shrimp Enchiladas

ON THE DESSERT TABLE

Bread Pudding with Rum Anglaise

Carrot Cake

Heaps of Cookies

Chocolate-Orange Cream Tart

Lemon Meringue Tart

Ricotta filled canoli

House made Donuts

