

Easter Brunch



Pastries

Muffins, croissants, danish, chocolate croissant, mini scones

Fruit

Fresh sliced melon, pineapple and assorted berries

Eggs

Walleye cake benedict
poached egg, slow roasted tomato, dilled hollandaise

Spanish frittata

chorizo, picquillo pepper, goat cheese

Soft scrambled eggs

Meat

Applewood smoked bacon

Chicken sausage sage links

Potato

Home fries with café de Paris butter

Carving Station

Bone-in house cured ham, pineapple chutney, cranberry relish

Salads

Wild rice

apple and pecan, cider vinaigrette

Green salad

arugula, goat cheese, tomato, cucumber, cabernet vinaigrette, buttermilk ranch

Roasted Salmon

Baked in lemon herb butter, peas, favas

Chicken

Chicken and waffles

crispy fried chicken, malted waffles, Minnesota maple syrup

Beef

Sliced bavette, petite potatoes, truffle demi

Pasta

Mushroom ravioli, brown butter, parmesan

Vegetable

Minted, spring asparagus

Dessert

Fresh fruit tarts with lemon cream

Carrot cake

New York cheesecake

Mini assorted cheesecakes

Chocolate cupcakes

Assorted cookies

Full bar with Mimosas and Bloody Marys

\$49 per person | 12 and under \$12 | under 5 Free | FREE parking