

# EASTER SUNDAY BRUNCH MENU

*\$49.50 PER PERSON*

## STARTERS

### SOUP DU JOUR

Ask Your Server For Today's Special

### CAESAR SALAD *MGF*

Romaine, Parmesan, House-Made Dressing, Garlic Crotons, Anchovy

### HOUSE SALAD *GF*

Mixed Greens, Tomato, Onion, Cucumber, White Balsamic Dressing

### PRAWN COCKTAIL *GF*

4 Prawns, Lemon Aioli, Cocktail

### BUFFALO CHICKEN EGG ROLLS

Blue Cheese, Served On A Bed Of Mixed Greens

### SEASONAL BERRY PARFAIT

Homemade Granola, Greek Yogurt, Seasonal Berries

## ENTREES

### STEAK AND EGGS *GF*

3oz Filet Duet, Scrambled Eggs, Potato O'Brien, Dijon Brandy Cream, Red Wine Reduction

### WAGYU BURGER

Pretzel Bun, Pepper Relish Aioli, Bacon, Lettuce, Tomato, Gruyère, Onion Straws, French Fries

### CRAB AND ASPARAGUS OMELET

House Salad, with White Balsamic and Toast

### STUFFED FRENCH TOAST

Mixed Berry Cream Stuffed French Toast, Bacon, Maple Syrup, Fruit Cup

### JAI PANCAKES

Scrambled Eggs, Bacon, Potato O'Brien, Maple Syrup

### SWEET CHILI GLAZED SALMON *GF*

Grilled Salmon, Parmesan Risotto, Haricots Verts, Spicy Honey Glaze

### CHAMPAGNE CHICKEN *GF*

Apple Chutney, Grilled Chicken, Brie Cheese, Parmesan Risotto, Haricots Verts

### VEGETABLE FARFALLE\*

Seasonal Roasted Vegetables, Olive Oil, Balsamic Glaze

## DESSERTS

### CARROT CAKE BREAD PUDDING

Served Warm, Topped with Ice Cream, Caramel Sauce

### HOMEMADE BUTTER CAKE

Seasonal Fruit with Caramel Drizzle and Whipped Cream

### SUGAR COOKIE LEMON BAR

Seasonal Fruit and Whipped Cream

### ICECREAM AND SORBET

Vanilla, Chocolate, Sorbet

Coffee and Tea Included

20% Gratuity added to parties of 6 or more

To ensure better service, we cannot accommodate separate checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gf-Gluten Free \*Vegetarian