



*Proudly Presents*

## *Sunday Brunch*

*Brunch begins with:*

*Fresh Fruit and*

*Fresh Home Made Cinnamon Roll*

## *Appetizer*

*(Choice of One)*

*Lentil Soup*

*Soup of the Day*

*Mixed Organic Baby Green Salad*

*Caesar Salad*

# **Entrée**

(Choice of One)

## **Eggs Benedict**

Poached eggs on top of succulent Canadian bacon resting on a toasted English muffin finished with a rich Hollandaise sauce served with hash browns

## **Omelets**

We will custom make your omelet to your desire served with hash browns

## **Salmon Filet**

Fresh Poached Salmon topped with a Béarnaise sauce served with roasted red potatoes

## **Prime Hanger Steak**

Aged tender Hanger steak seared over our mesquite grill then finished with a cabernet demi glace (Available with no sauce) served with roasted red potatoes

## **Chicken Chirmol**

Fresh Chicken breast mesquite charbroiled then finished with a chirmol sauce served with roasted red potatoes

## **Orecchiette Pasta**

Our House signature pasta: Small bell shaped pasta in a rich four cheese and apple wood smoked bacon sauce

## **Prime Top Sirloin**

Top Sirloin finished with a mushroom demi glace (Available with no sauce) served with roasted red potatoes

## **Shrimp Pernod**

Large Gulf Prawns sautéed with Pernod, garlic, tomatoes, basil and a touch of butter served with roasted red potatoes

## **Pork Chop**

Slow smoked tender pork chop mesquite charbroiled served with a red currant red wine sauce served with roasted red potatoes

## **Belgium Waffle**

Large Belgium Waffle topped with fresh berries and a side of whipped cream served with a side of Hash Browns

## **Traditional 3 Egg Your Way**

Your choice of meats: sausage, bacon or smoked ham served with hash browns and toast

## **Desserts**

A Selection from the daily Dessert List

**\$34.95 Adults / With Free Flowing Champagne**

**\$17.95 Children 12 years and younger**