



Brunch Menu



*begin the day with
an assortment of fresh-baked goods*

~ from the pantry ~

Seasonal Fruit Plate

A selection of fresh hand-cut fruit

Granola Parfait

Choice of plain, blueberry or strawberry yogurt layered with berries and topped with crunchy granola

Cheese and Charcuterie Plate

An assortment of artisan cheeses and cured meats paired with pickles, fig and date chutney and a toasted baguette

Caesar Salad

Crisp romaine lettuce, garlic croutons, Parmesan, creamy Caesar dressing
add grilled chicken or shrimp

Iceberg Wedge

Fresh iceberg lettuce, tomato and crispy applewood-smoked bacon drizzled with blue cheese dressing

Baked Potato Soup

Rich and creamy, served with cheddar cheese, bacon, sour cream and fresh chives

~ breakfast favorites ~

Eggs Your Way*

Two farm fresh eggs served any style with crispy bacon, sausage links, hash browns and white or wheat toast

The Classic Benedict*

Two poached eggs, Canadian bacon and creamy hollandaise sauce on a toasted English muffin, served with hash browns

French Toast

Two slices of thick-cut brioche dipped in our signature batter and cooked until golden brown, served with berries, whipped cream and maple syrup

Omelet*

Choose from cheese, ham and cheese or vegetarian, served with hash browns and white or wheat toast

NY Bagel & Lox*

A plate of smoked Atlantic salmon, sliced cucumber, pickled onions, arugula and cream cheese served with your choice of plain or everything bagel

Buttermilk Pancakes

Two fluffy buttermilk pancakes of your choice: plain, blueberry, banana or chocolate chip

~ hearty mains ~

Roasted Atlantic Cod

Roasted cauliflower, sautéed spinach, toasted pine nuts, caper vinaigrette

Royal Burger

A 1/4-pound patty served on a brioche bun with lettuce, tomato, pickles, fried onions, cheddar cheese, special sauce and a side of fries

Steak Frites*

Grilled sirloin topped with creamy béarnaise sauce and served with crispy truffle fries

Fried Chicken and Waffles

Tender chicken fried golden brown, warm homemade waffles and a side of Tabasco®-infused honey

Butternut Squash Risotto

Creamy arborio rice with roasted butternut squash finished with sage and brown butter

~ premium selection ~

Maine Lobster Roll

Creamy, chilled lobster and chives, served warm on a top cut brioche bun \$16[†]

Grilled Angus Steak Burger*

Brioche bun, melted Gruyère, smoked bacon, truffle sauce \$12[†]
Add grilled lobster · plus \$16[†]

Surf and Turf*

Grilled shrimps and grilled petit filet with your selection of sauce \$16[†]

