



EASTER BRUNCH

9:00AM - 4:00PM · \$70 ADULTS · \$26 CHILDREN 4-12 (UNDER 4 FREE)

GOLD HORS D'OEUVRE SELECTION

FRESH SEASONAL FRUIT AND BERRIES

ARTISANAL WISCONSIN CHEESE DISPLAY

ASSORTED HOLIDAY SALADS

GERMAN POTATO SALAD,
FATTOUSH SALAD

FARM FRESH SALAD STATION

ICED SEAFOOD

SHRIMP, MUSSELS, OYSTERS, STONE CRAB &
ACCOMPANIMENTS

CARVING STATION

ROASTED STRIPLOIN* AU JUS, CREAMY HORSERADISH

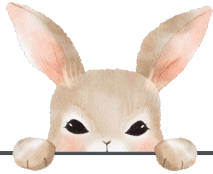
ROSEMARY & SAGE FINGERLING POTATO

GRILLED BROCCOLINI LEMON VINAIGRETTE

SALMON WELLINGTON* TARRAGON BUERRE BLANC

ORANGE BRAISED FENNEL & ENDIVE

VEGETABLE RICE PILAF



SPECIALTIES

MINISTRONE SOUP

GEMELLI PRIMAVERA, ROASTED GARLIC CREAM

SHORT RIBS,* JUS, CRISPY SHALLOT

CHICKEN CACCIATORE

BAKED WALLEYE, DILL CREAM SAUCE

MADE TO ORDER OMELETTE STATION

WAFFLE STATION

SCRAMBLED EGGS*

CLASSIC EGGS BENEDICT

COUNTRY SAUSAGE LINKS*

CRISPY BACON*

BREAKFAST POTATOES

ASSORTED BREAD, ROLLS AND BUTTER



KIDS BUFFET

CHICKEN TENDERS*

TATER TOTS

CAVATAPPI & MEATBALLS*

TRADITIONAL SWEETS AND PASTRIES

CHOCOLATE FONDUE

FRESH FRUIT, RICE KRISPIES, MARSHMALLOWS, BROWNIES, PRETZEL RODS, CHOCOLATE CHIP COOKIES

HOUSE-BAKED SEASONAL PIES

ASSORTMENT OF TRADITIONAL CAKES | PETITE PASTRIES | DECADENT TRIFLES

*PLEASE NOTIFY US OF ANY FOOD ALLERGIES. FOOD ITEMS ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PRICES DO NOT INCLUDE TAX AND 21% GRATUITY. REVISED 2.23.2025