



Joyeuses Pâques!

Brunch Entrées

*Served with your choice of Breakfast Meat ~ Canadian Bacon, Bacon, or Sausage
All Served with Cottage Potatoes*

Add Fresh Fruit Cup for \$3.95

Fruited French Toast

Thick cut Ciabatta Bread
Accompanied with Berry Coulis
\$15

Steak and Eggs

5 oz. Filet Mignon, Sunny Side Up Egg, Au Poivre
\$20

Eggs Benedict with Hollandaise Sauce

Served on a Crisp English Muffin and Canadian Bacon
\$16

Eggs Chesapeake

Poached eggs atop a Crab Cake with Hollandaise Sauce
Served on an English Muffin
\$22

Salad

Organic Select Greens of the Season

Offered with a Pear Vinaigrette or a red
Wine and Herb Vinaigrette
\$10

Beet Salad

Butternut Squash, Candied Walnuts, and Pickled Shallots
\$15

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



Soup

Bisque of Langoustine Lobster

in a Savory Velvet, Scented with Herbs, Cognac & Cream,
topped with Truffle Oil & Crème Fraiche

\$17

French Onion

Made with our Eighteen-Hour Demi-Glace, Slow Caramelized Onions,
Crostini, and Gruyere Cheese

\$15

Sorbet

Fruited Water Ice to Cleanse the Palate

Sorbet Complimentary with an Entrée

Entrees

Roasted Leg of Lamb

Tarragon Butternut Mashed Potatoes, Rosemary Au Jus

\$38

Mer et Terre au Poivre*

Char-Boiled Filet Mignon and Butter Poached Lobster Tail,
Tarragon Butternut Mashed Potatoes; Au Poivre

\$52

Desserts

Chef's Confections & Elegant Treats

\$10

Café ou Thé

Served with Specialty Sugar Selection
Signature French Roast Coffee & Mighty Leaf Teas

\$3

Café Pressé

Petit \$3.75 | Grand \$7.50

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