

Easter Champagne Brunch

Today's Special Brunch includes: Fresh French Bear Shaped Beignets topped Powdered Sugar, Southern Baked Apple with Double Cream, Choice of Entrée with Potatoes, Fruit and Endless Champagne. Adults \$39 and children under 12 years \$20

Seafood Crepes

Two Soft Crepes filled with Bay Shrimp, Crab, Scallops and Salmon. Topped with Hollandaise and Parmesan Cheese.

Eggs Benedict

Three Poached Eggs on Canadian Bacon & an English Muffin topped with Hollandaise Sauce.

Eggs Florentine

Three Poached Eggs on Creamed Spinach & an English Muffin topped with Hollandaise Sauce.

Smoked Salmon Benedict

Norwegian Smoked Salmon thinly sliced and placed on top of an English Muffin and topped with Three Poached Eggs and Hollandaise Sauce. Garnished with Red Onions and Capers.

Peacock Omelette

Our Classic Vegetarian Omelette topped with Jack Cheese

Grizzly Bear Omelette

Almost Everything but the Kitchen Sink.

Bay Shrimp Omelette

Bay Shrimps and Monterey Jack Cheese.

Two Eggs and Bacon

Two Eggs Fried, Poached or Scrambled accompanied with Bacon.

Children's Breakfast

French Toast or Scrambled Eggs with Bacon.

*To Recognize Our Staff for Being Away From Their Families on Easter
We will Automatically Add a 20% Gratuity.*