

BRUNCH BUFFET MENU

EARLY RISER

BREAKFAST PASTRIES (V)(N)

Assorted Muffins and Danishes *May Contain Nuts

SCRAMBLED EGGS (G*)

American Cheddar Cheese

BREAKFAST MEATS (G*)

Applewood Smoked Bacon | Pork Sausage Links

BREAKFAST POTATOES (G*)(VG)(V)

Caramelized Onions | Red & Green Bell Peppers

FRENCH TOAST BAKE (G*)(V)

Maple | Cinnamon

LATE RISERS

CAESAR SALAD

Romaine Lettuce | Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

GREEK SALAD (G*)(V)

Tomatoes | Cucumbers | Red Onions | Arugula | Feta Cheese | Za'atar Dressing

SUN DRIED TOMATO PASTA SALAD

Olives | Crispy Pancetta | Garlic Aioli | Fresh Herbs

COUS COUS SALAD (V)(VG)

Roasted Corn | Sweet Bell Peppers | Cilantro Lime Vinaigrette

BRUSSEL SPROUTS (G*)(V)

Butter | Maple

ROASTED FALL VEGETABLES (G*)(VG)(V)

Pumpkin | Winter Squash | Celery Root

BIRRIA STYLE CHICKEN (G*)

Fire Roasted Peppers | Caramelized Onions

OVEN-ROASTED ROCKFISH (G*)

Roasted Fennel and Leeks | Crab Dill Cream Sauce

HAND CARVED TRI TIP STEAK (G*)

Caramelized Onions | Balsamic Beef Jus

DESSERT

SIGNATURE DESSERT STATION (N)(V)

Individual Deserts | Seasonal Fruit Fresh

(N) Contains Nuts(VG) Vegan(V) vegetarian(G*)

Although we make every effort to prepare items denoted with a G as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER - Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change..