

ARNIE'S

EASTER SUNDAY BRUNCH

\$28 FOR ADULTS • \$15 FOR KIDS AGES 6-12 • FREE FOR KIDS UNDER 5

FEATURED ENTRÉES

**CHEF CARVED SALT ENCRUSTED
PRIME RIB OF BEEF**
rosemary au Jus & fresh horseradish

WILD CAUGHT JUMBO SHRIMP SCAMPI
shaved garlic, chardonnay wine, heirloom tomatoes,
fresh basil leaf & angel hair pasta

POACHED WILD SALMON
meyer lemon chive beurre blanc wild rice pilaf
& sugar snap peas

BISCUITS & GRAVY
slow cooked banana leaf pork shoulder & old country sausage
gravy housemade jalapeno & smoked cheddar biscuits

PAN SEARED CHICKEN MARSALA
foraged wild mushroom demi glaze
& fingerling potatoes

BANANA FOSTER FRENCH TOAST
thick sliced french brioche dipped in orange vanilla egg batter
topped with bananas & cooked in a house rum glaze with
whipped cream & candied pecans

CLASSIC FAVORITES

BREAKFAST PASTRIES
basket of housemade french beignets at your table
with assorted jams

BELGIAN WAFFLE STATION
including strawberries & cream with real maple syrup

CLASSIC EGGS BENEDICT & VEGETABLE BENEDICT
with spinach tomato & avocado
topped with housemade hollandaise

OMELETTE STATION
with all the favorite fixings

BACON, MAPLE SAUSAGE & SCRAMBLE EGGS
with aged cheddar & hash browns

SMOKED FISH & COLD SEA FOOD DISPLAY
with ice carving

KIDS MACARONI & CHEESE

CHEF CHOICE SEASONAL SALAD BAR

FRESH FRUIT DISPLAY
with berries, yogurt & granola

DESSERT DISPLAY
cakes, cookies, bars & pies

*parties of 8 or more are subject to a 20% gratuity added to their check
consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may
increase your risk of foodborne illness, especially if you have certain medical conditions*

