

Happy Father's Day

Three Course Mansion Brunch

Enjoy a complete three course brunch:

Select a First Course, Entree, and a visit to our Dessert Buffet

Brunch includes a Mimosa or fresh squeezed orange juice along with fresh brewed Kona coffee or tea

Additional Mimosas: \$6 each, or Decanter (approx. 10): \$39

First Course

(choice of)

Shrimp in Love
Smoked Salmon Crostini
Granola, Yogurt & Berry Parfait

Strawberries in Double Cream
Classic Caesar Salad
Burrata Cheese
With heirloom tomato, watercress, pesto oil, balsamic glaze

Entrees

All entrees served with a basket of fresh scones and croissants, flavored butter and jams

Dads ONLY**Prime Rib & Eggs***Dads ONLY**

“Dad’s Cut” of Slow Roasted Prime Rib, Poached Eggs, nestled in Yorkshire Pudding, Horseradish Hollandaise, Breakfast Potatoes

Napa Valley King Crab Scramble

Farm fresh eggs, gently scrambled with King Crab, cream cheese and chives, chicken apple sausage, breakfast potato casserole

Eggs Sir Whitney

Sliced tenderloin over garlic cheese baguette, with gently poached eggs, horseradish Hollandaise, served with breakfast potato casserole

Chef Natasha’s Shrimp & Grits

Cajun colossal shrimp with white cheddar grits

Eggs Nantucket

Poached eggs atop jumbo lump crab cakes, dressed with fennel hollandaise sauce, served with breakfast potato casserole

Spring Vegetable Quiche

Potato Crust, Dairy Free, Gluten Free

French Toast Inspiration

Chef’s creation du jour, served with Applewood bacon

Prime Rib Hash

with gently poached eggs and horseradish Hollandaise

Lake Superior Whitefish Sauté

With sun-dried Traverse City cherries, exotic mushrooms in white wine butter sauce

Brick Chicken

Half chicken, de-boned, pressed served with butternut squash hash, thyme jus

Maple Glazed Pork Belly & Eggs*

Seared rare and sliced, 3 Sunnyside-up eggs, garlic wilted spinach, served with breakfast potatoes (*\$10 additional charge)

“Just Desserts”

Enjoy our fabulous Dessert Buffet, complete with miniature desserts, Cakes and Tortes, Apple Bread pudding with Bourbon Caramel and Whipped Dream, mini Crème Brulee, Chocolate Dipped Strawberries and Flaming Bananas Foster

\$49.95 / person

Children’s Menu

- 10 & under - \$29.95

Includes Juice, Milk, or Soda

Breakfast Platter

Scrambled Eggs, Bacon,
Breakfast Potatoes

Or

Lunch Platter

Chicken Fingers, French Fries,

First Course:
Fruit Cup
or
Cinnamon Crunch Parfait

Third Course:
Dessert Buffet

Please silence cell phones and limit use to the Lobby and Front Porch

Parties of 7 or more: 1 check please, a 20% Gratuity will be included in your final total

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order.

** Please alert your server of any food allergies or dietary restrictions

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