

The Whitney

Three Course Mansion Brunch

Enjoy a complete three course brunch:
Select a First Course, Entree, and Indulge in Dessert
Mimosas: \$6 each, or Decanter (approx. 10): \$39

First Course

(choice of)

Smoked Salmon Crostini
Granola, Yogurt & Berry Parfait

Strawberries in Double Cream
Classic Caesar Salad

The Lumberman Bloody Mary

Skewered shrimp, meats, cheeses and pickled vegetables make this the ultimate first course.
Housemade Mix, your choice of vodka. (\$6 supplement)

Entrees

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

Napa Valley King Crab Scramble

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

Chef Natasha's Shrimp & Grits

Cajun colossal shrimp, Andouille sausage, white cheddar grits

Chicken & Waffles

Crunchy fried Chicken over maple-bacon waffle
Bourbon spiced Michigan Maple syrup

Portobello Mushroom Ravioli

Sautéed wild mushrooms, wilted spinach, truffle oil, garlic & parmesan

French Toast Inspiration

Chef's creation du jour, served with Applewood bacon

Prime Rib Hash

With gently poached eggs and Tomatillo relish

Lake Superior Whitefish Sauté

With sun-dried cherries, exotic mushrooms, wild rice, in white wine butter sauce

Brick Chicken

Half chicken, de-boned, pressed served with sautéed spaghetti squash, thyme jus

Maple Glazed Pork Belly & Eggs

Sliced pork belly, 3 Sunnyside-up eggs, apple slaw, served with breakfast potatoes

Lumber Baron Selections

Brunch "Surf & Turf"

Petite filet, Rosemary Crabcake
Panko eggs, tomato hollandaise
served with breakfast potato casserole
(\$6 supplement)

Lobster Benedict

Butter poached Lobster tail medallions
over grilled croissant with sliced avocado
topped with gently poached eggs, sweet chili hollandaise
Tobiko caviar garnish
(\$12 supplement)

Indulge

*Take a sweet journey through our Fabulous Dessert displays and enjoy miniature Pastries, Cakes & Tortes.
Be sure to try Chef Eric's signature "Duck Doughnut" Bread Pudding and Flaming Bananas Foster.
A Sweet ending to your special morning!*

\$44.95

Children's Menu

- 10 & under - \$19.95

Includes Juice, Milk, or Soda

First Course:

Fresh Fruit and Berry Cup ~or~ Cap'n Crunch Yogurt Parfait

Second Course:

Breakfast Platter

Cheesy Scrambled Eggs,
Bacon, Breakfast Potatoes

Lunch Platter

Chicken Fingers & French Fries
Ranch Dipping sauce

Maple Waffle

Chocolate Chips or Fresh Strawberries,
Maple syrup

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

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 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

food

The Whitney

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
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

food