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# The Whitney

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## Three Course Mansion Brunch

Enjoy a complete three course brunch:  
Select a First Course, Entree, and Dessert  
Mimosas: \$6 each, or Decanter (8-10 servings): \$39  
\*Coffee, tea, milk, soda and juice included

### First Course

(choice of)

**Lobster Bisque**  
**Strawberries in Double Cream**  
**Classic Caesar Salad**

### **The Lumberman Bloody Mary\***

Skewered shrimp, meats, cheese, and pickled vegetables make this the ultimate first course  
Housemade mix with your choice of vodka (\*\$6 supplement)

### Entrees

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

#### **Gulf Coast Shrimp Scramble**

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

#### **Chicken & Waffles**

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

#### **Herbed Cauliflower Risotto**

Baby zucchini, cherry tomato,  
roasted eggplant, basil pesto

#### **Mahi Mahi, Maui Style**

Pan roasted with mango beurre blanc,  
sautéed corn relish

#### **Chef Natasha's Shrimp & Grits**

Cajun jumbo shrimp, Andouille sausage,  
white cheddar grits

#### **French Toast Inspiration**

Chef's creation du jour,  
served with Applewood bacon

## Lumber Baron Selections

#### **Eggs "Sir Whitney"**

Petite filet, gently poached eggs,  
atop portobello mushroom, roasted tomato hollandaise,  
served with breakfast potato casserole  
(\$6 supplement)

#### **Lobster Benedict**

Butter poached lobster tail medallions  
over grilled croissant with sliced avocado,  
topped with poached eggs, sweet chili hollandaise  
tobiko caviar garnish, breakfast potato casserole  
(\$12 supplement)

### Indulge

*Select one from Executive Pastry Chef Eric's specialties:*

#### **White Chocolate Strawberry Torte**

#### **Duo of Miniature Pastries**

Your server will share today's temptations

#### **Chocolate Ugli Cake<sup>NF</sup>**

A 30-year Whitney tradition

**\$44.95 per person**

### Children's Menu

**- 10 & under - \$19.95**

Includes juice, milk, or soda and a duo of miniature pastries

#### **First Course:**

**Fresh Fruit and Berry Cup or Bananas & Cream**

#### **Second Course:**

(choice of)

#### **Breakfast Platter**

Cheesy scrambled eggs,  
bacon, breakfast potatoes

#### **Lunch Platter**

Chicken tenders & French fries,  
ranch dipping sauce

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

Parties of 7 or more: I 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