



Sunday Brunch

The American Club Resort Pastries

Freshly Baked Danish, Croissants, Muffins

Greenhouse Granola

Greek yogurt, fresh berries, Kohler honey

House Cured & Smoked Lake Superior Salmon

lemon-dill cream

Deviled Eggs with Chili Crunch

Grilled Sourdough Bruschetta

marinated heirloom tomato, basil

Charcuterie and Local Cheeses

quince preserves, whole grain mustard, dates, Sicilian olives, oranges, honeycomb, homemade lahvosh crackers

Cage Free Egg Quiche

Brussels sprouts, bacon, gruyere

Shakshuka

slow cooked tomatoes, chickpeas, poached organic eggs

Stone Fruit Caprese

locally made mozzarella, fresh garden herbs

Chilled Seafood Bar

Shrimp Cocktail, Chef's Selected Oysters on The Half Shell, Everything Bagel Smoked Whitefish Dip, Shrimp Salad

Enhancements

Prepared to order

**Eggs – Your Style, Omelet, Benedict
and**

Smoked and Roasted Prime Rib

horseradish cream

Creamy Hash Brown Potato Baked in Aged Wisconsin Cheddar Sauce

Sticky Toffee Bread Pudding with Sweet Matcha

Herb and Parmesan Breakfast Potatoes

Cherrywood-Smoked Bacon and Webster City Pork Sausage

Seasonal Mini Fruit Tarts, Cakes and Pastries

Sample Menu – Food items change weekly

Adults \$65 Children Ages 5-12 \$34
Age 4 and under complimentary