

NEW YEARS DAY BRUNCH

THURSDAY, JANURARY 1, 2026  
8AM - 1PM  
\$65 Adults | \$35 Children Ages 5-12  
Ages 4 and under Complimentary

BRUNCH CLASSICS

CHILLED SEAFOOD BAR

Oyster on the half shell, crab claws, and shrimp cocktail with cocktail sauce, mignonette, Dijonnaise, and lemon wedges

COLD SMOKED SALMON

Hard-boiled egg, red onion, dill, chives, capers, cream cheese, and assorted bagels

TOAST STATION

Assorted house made breads, assorted jellies, compound butters: plain whipped, maple whipped butter, plain cream cheese and chef’s choice cream cheese

ANTIPASTO DISPLAY

Assorted cheese, meats, olives, grilled and raw vegetables

YOGURT AND GRANOLA

Fresh berries, vanilla, Greek, and berry yogurts

FRESH FRUIT DISPLAY

Honeydew, cantaloupe, pineapple, and watermelon

SEASONAL HUMMUS & DIPS

Pita chips and lavosh

ASSORTED DEVEILED EGGS

BACON AND SAUSAGE

PARMESAN BREAKFAST POTATOES

HOUSE SPECIALTIES

PHYLLO CUP WITH CRAB SALAD

CAESAR SALAD

Shaved brussels sprouts, Caesar dressing, shaved parmesan and croutons

SPINACH & WILD RICE SALAD

Dried cherries, pickled red onions, toasted walnuts, and maple vinaigrette

FRENCH TOAST BREAD PUDDING

Brioche, vanilla, cinnamon & local maple syrup

CORDON BLEU FRITTATA

Ham, chicken, swiss cheese

BREAKFAST QUESADILLA

Eggs, cheddar, and sausage

POTATO PANCAKES

With maple syrup

CORNED BEEF HASH

Yukon gold, bell peppers, onion, maple balsamic

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ENHANCEMENTS  
PREPARED TO ORDER

Eggs - Your Style, Omelet, Benedict and  
Smoked and Roasted Prime Rib  
Horseradish Cream  
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