



Mother's Day

BUFFET BRUNCH

Sunday May 14th, 10 AM - 3 PM

\$45.95 (sales tax and gratuity not included)

BREAKFAST

Omelette - build your own (made to order*)

Eggs Benedict & Scrambled Eggs

Breakfast Sausage & Bacon

Corned Beef Hash

Selection of Breakfast Pastries

Bagels with Lox & Cream Cheese

Belgian Waffles & French Toast

*please order through your waiter

ENTREES

Carving Stations: Prime Rib & Pork Loin

Chicken Marsala

Penne ala Vodka

Smoked Italian Sausage: with Onions and Peppers

Paella: Saffron Rice with Chicken, Shrimp, Mussels & Peas

Grilled Halibut: Chimichurri Marinade with Pineapple Salsa

SIDES, SOUPS, & SALADS

Selection of Gourmet Meats and Cheeses

Tossed Salad, Cole Slaw, Potato Salad, & Macaroni Salad

Soup Station

Roasted Red Potatoes & Candied Yams

Medley of Roasted Vegetables & Green Beans

DESSERTS

Apple Pie, Coconut Cream Pie, Carrot cake,

Chocolate Cake, Cheesecake, Selection of Cookies & Seasonal Fruit Salad

Complimentary Glass of Champagne or Mimosa Included!



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PRIX FIXE DINNER

Sunday May 14th, 3 PM - Close

\$45.95 (sales tax and gratuity not included)

Please select one from each course:

APPETIZER

Selection of Gourmet Meats, Cheeses, and Fruits
Buffalo Cauliflower Bites
Fried Calamari with Remoulade Sauce
Seared Ahi Tuna

SALAD

Mixed Green Salad
Caesar Salad

ENTREE

Prime Rib: Slow Roasted with Mashed Potatoes, Roasted Vegetables & Au Jus
Pork Loin: Served with Mashed Potatoes and Roasted Vegetables
Slow Roasted Half Chicken: Chimichurri Sauce, Rosemary Roasted Potatoes, & Asparagus
Rack of Lamb: Mashed Potatoes & Haricot Verts, Topped w/ Roasted Garlic Demi Glaze
The Inn's Signature Turkey Dinner: House Made Stuffing, Yukon Gold Mashed Potatoes
Roasted Vegetables, Gravy, & Cranberry Sauce
Baked Lasagna (veg.)

DESSERTS

Carrot Cake
Dark Side of the Moon Cake
Raspberry Cheesecake