

SUNDAY BRUNCH

EVERY SUNDAY | 11:30 AM - 2:00 PM

ADULTS \$65 | SENIORS & TEENS \$61 | CHILDREN AGES 6 - 12 \$32.50 | CHILDREN 5 & UNDER - COMPLIMENTARY

FRESH JUICE STATION

Chilled Orange, Grapefruit, Apple Juices

SEASONAL FRUIT & CHEESE

Sliced Fresh Fruits, Seasonal Berries
Local, Artisan & International Cheese Board
accompaniments

FROM THE BAKERY

Freshly Baked Croissants, Assorted Muffins,
Danish, Mini Bread Rolls,
Honey, Preserves & Sweet Butter

INSPIRING SALADS

Avocado Caesar Salad
Grilled Vegetable Salad
Marinated Beet Salad | arugula, horseradish vinaigrette, fresh dill, roasted pumpkin seeds
Roasted Cauliflower & Butternut Squash | pickled cranberries, neufchâtel cheese, cranberry miso
Wild Rice & Baby Spinach | dried blueberries, candied pecans, cider vinaigrette
-Salads may vary depending on availability-

SEAFOOD BAR

Jumbo Prawns | traditional cocktail sauce
Charcuterie | with condiments
Smoked steelhead | with accompaniments

CARVERY

Roast of the week
Seafood Wellington of the week
Omlette Station

DIM SUM STATION

Singapore Rice Noodles
Chicken Stir Fry
Har Gau
Su Mai
Spring Rolls | plum sauce

HOT CHAFERS

Bacon / Sausage
Eggs Benny
Potato of the week
Mixed Veggies
Rotating Fresh Fish Special
Rotating Protein Special

DESSERT BUFFET

Chef's selection of decadent
desserts made in-house

