

# The Whitney

## Three Course Mansion Brunch

Enjoy a complete three course brunch:  
Select a First Course, Entree, and Indulge in Dessert  
Mimosas: \$6 each, or Decanter (approx. 10): \$39  
\*Coffee, tea, milk and juice included

### First Course

(choice of)

**Smoked Salmon Crostini**  
**Strawberries in Double Cream**  
**Classic Caesar Salad**

### **The Lumberman Bloody Mary**

Skewered shrimp, meats, cheeses and pickled vegetables make this the ultimate first course.  
Housemade Mix, your choice of vodka. (\$8 supplement)

### Entrees

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

#### **Napa Valley King Crab Scramble**

Farm fresh eggs, gently scrambled with King Crab, cream cheese and chives. Chicken apple sausage & breakfast potato casserole

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

Cajun colossal shrimp, Andouille sausage, white cheddar grits

#### **Chicken & Waffles**

Crunchy fried Chicken over maple-bacon waffle

Bourbon spiced Michigan Maple syrup  
(available vegetarian with "Chicken Fried Tofu")

#### **Portobello Mushroom Ravioli**

Sautéed wild mushrooms, wilted spinach, truffle oil, garlic & parmesan

#### **French Toast Inspiration**

Chef's creation du jour, served with Applewood bacon

#### **Prime Rib Hash**

With gently poached eggs and Tomatillo relish

#### **Lake Superior Whitefish Sauté**

Pan seared, lemon-caper butter, herbed rice, baby Bok Choy

### Lumber Baron Selections

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

Sliced Top Sirloin, gently poached eggs atop garlic cheese bread, tarragon 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

*Take a sweet journey through our Fabulous Dessert displays and enjoy miniature Pastries, Cakes & Tortes. Be sure to try Chef Eric's signature Bread Pudding with fresh whipped cream and Flaming Bananas Foster. A Sweet ending to your special morning!*

\$39.95

### Children's Menu

- 10 & under - \$19.95

Includes Juice, Milk, or Soda and dessert buffet

#### *First Course:*

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

#### *Second Course:*

#### **Breakfast Platter**

Cheesy Scrambled Eggs,  
Bacon, Breakfast Potatoes

#### **Lunch Platter**

Chicken Fingers & French Fries  
Ranch Dipping sauce

#### **Maple Waffle**

Chocolate Chips or Fresh Strawberries,  
Maple syrup

Please silence cell phones and limit use to the Lobby and Front Poreh  
Parties of 7 or more: 1 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 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

food