Happy Father’s Day

Three Course Mansion Brunch

Enjoy a complete three course brunch.
Select a First Course, Entree, and a visit to our Dessert Buffet.

Brunch includes a Mimosa or fresh squeezed orange juice along with fresh brewed Kona coffee or tea.
Additional Mimosas $6 each, or Decanter (approx. 10): $39.

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 food 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.

First Course

(choice of)

- Shrimp in Love
- Smoked Salmon Crostini
- Granola, Yogurt & Berry Parfait
- Strawberries in Double Cream
- Classic Caesar Salad
- Burrata Cheese

With heirloom tomato, watercress, pesto oil, balsamic glaze

Entrees

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

Dads ONLY****Prime Rib & Eggs***Dads ONLY

“Dad’s Cut” of Slow Roasted Prime Rib, Poached Eggs nestled in Mushroom Bread Pudding, Horseradish Hollandaise, Breakfast Potatoes

Napa Valley King Crab Scramble
Farm fresh eggs, gently scrambled with King Crab, cream cheese and chives, chicken apple sausage, breakfast potato caserole

Eggs Sir Whitney
Sliced tenderloin over garlic cheese baguette, with gently poached eggs, horseradish Hollandaise, served with breakfast potato caserole

Chef Natasha's Shrimp & Grits
Cajun colossal shrimp with white cheddar grits

Eggs Nantucket
Poached eggs atop jumbo lump crab cakes, dressed with fennel hollandaise sauce, served with breakfast potato caserole

Portobello Mushroom Ravioli
Sautéed with spinach, exotic mushrooms, truffle oil

French Toast Inspiration
Chef's creation du jour, served with Applewood bacon

Prime Rib Hash
with gently poached eggs and horseradish Hollandaise

Lake Superior Whitefish Sauté
With sun-dried Traverse City cherries, exotic mushrooms in white wine butter sauce

Brick Chicken
Half chicken, de-boned, pressed served with butternut squash hash, thyme jus

Maple Glazed Pork Belly & Eggs*
Seared rare and sliced, 3 Sunny-side-up eggs, garlic wilted spinach, served with breakfast potatoes

(*$10 additional charge)

“Just Desserts”

Enjoy our fabulous Dessert Buffet, complete with miniature desserts, Cakes and Tortes, Blueberry Bread pudding with Whipped Cream, mini Crème Brûlée, Chocolate Dipped Strawberries and Flaming Bananas Foster

$49.95 / person

Children's Menu

- 10 & under - $29.95
Includes Juice, Milk, or Soda

First Course:
Fruit Cup
or
Cinnamon Crunch Parfait

Breakfast Platter
Scrambled Eggs, Bacon, Breakfast Potatoes
Or

Lunch Platter
Chicken Fingers, French Fries,
Third Course:
Dessert Buffet

Please silence cell phones and limit use to the Lobby and Front Porch.
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