

Three Course Mansion Brunch

Enjoy a complete three course brunch:

Select a First Course, Entree, and a Dessert

Brunch includes your first mimosa or fresh squeezed orange juice along with fresh brewed Kona coffee or tea

Additional mimosas available at \$3 each

First Course

(choice of)

Crab & Tomato Bisque
Smoked Salmon Crostini
Autumn Pear Salad

Soup of the Day
Strawberries in Double Cream
Iceberg Caesar Salad

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

Eggs Sir Whitney

Sliced tenderloin over garlic cheese baguette, with gently poached eggs, horseradish Hollandaise, served with breakfast potato casserole

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 casserole

Pasta Primavera

Penne pasta with fresh spring vegetables, pesto cream sauce

French Toast Inspiration

Chef's creation du jour, served with Applewood bacon

Petite Filet Mignon

Grilled asparagus, maître d' butter

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

Waygu Sirloin & Eggs*

Seared rare and sliced, 3 Sunnyside-up eggs, garlic wilted spinach, served with breakfast potatoes (*\$10 additional charge)

"Just Desserts"

(choice of)

Duo of Miniature Pastries
Award Winning Carrot Cake
White Chocolate Strawberry Torte
Flourless Chocolate Ugli Cake

\$39.95 / person

Children's Menu

- 10 & under - \$19.95

Includes Juice, Milk, or Soda

Second Course:

Breakfast Platter

Scrambled Eggs, Bacon,
Breakfast Potatoes

Or

Lunch Platter

Chicken Fingers, French Fries,
Mac & Cheese

First Course:

Fruit Cup or Tomato Soup

Third Course:

Ice Cream or Miniature pastries

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

*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