### 3 Course Breakfast
- 1st Course - Strawberries in Double Cream
- 2nd Course - Napa Valley Scramble
  Eggs gently scrambled with cream cheese and chives, served with chicken-apple sausage and breakfast potatoes
- 3rd Course - Duo of Miniature Desserts
  Selected by our Pastry Chef
  $29.00

### Salads & Sandwiches
**Bud’s Brunch Burger**
- 16
  The Whitney “Private Grind” burger with cream cheeses, grilled tomato & smoky bacon, topped with a sunny side egg, served open faced on an onion roll, hand cut fries

**King Crab & Shrimp Salad Sandwich**
- 18
  On housebaked croissant with peppers, chives, lemon aioli, crisp romaine and tomato served with a cup of fresh fruit

**Queue Rib Dip**
- 17
  Shaved Que Rib au jus on crusty baguette with provolone & horseradish cream, served with hand-cut fries

**Three Grain Vegetable Burger**
- 15
  Bulgur, quinoa, and brown rice, roasted vegetables, tomato, arugula, chive garlic aioli, cheddar onion bialys, hand cut fries

**The Simple Salad**
- 9
  Baby greens, carrot, teardrop tomato, cucumbers, herb vinaigrette

**Traditional Caesar Salad**
- 11
  Brioche crooutons, parmesan crisp, house made dressing, anchovies by request

**Add to any Salad**
- Chicken ($6)
- Salmon ($8)
- Shrimp ($7)

### Shareable Sides
- Lemon Garlic Haricot Vert 6
- Mushroom Sauté 10
- Grilled Asparagus 7
- Jalapeno Creamed Corn with Bacon 8

### Appetizers
- Crab & Tomato Bisque 8
- Soup Du Jour 6
- Strawberries & Bananas in Double Cream 8
- Shrimp Cocktail 15
  Fresh grated horseradish, stone ground mustard cream and spiced tomato sauce
- Calamari 12
  Flash fried, julienne tomato, shallot, cilantro, jalapeno, lemon mustard beurre blanc
- Eggplant Bruschetta 9
  Roasted eggplant, toasted pine nuts and garlic, fresh mint, lemon zest, pesto-blisttered tomato
- Lump Crab Cakes 18
  Roasted corn and avocado salad, cilantro pepper cream
- Smoked Salmon Crostini 10
  Atlantic Salmon, herb cheese, red onion, caper, baguette
- Fresh Berries, Granola and Yogurt 8
- The Whitney Duet 10
  Cup of today’s soup and baby greens salad, herb vinaigrette
- The Simple Side Salad 5
  Baby greens, carrot, teardrop tomato, cucumbers, herb vinaigrette
- Traditional Caesar Side Salad 6
  Brioche crooutons, parmesan crisp, house made dressing, anchovies by request
- The Wedge Side Salad 7
  Organic baby wedge, bacon, bleu cheese, teardrop tomato, red onion, cucumber and shredded carrot, ranch dressing

### Entrées
- Eggs Nantucket 22
  Poached eggs atop jumbo lump crab cakes, wilted spinach, fennel hollandaise sauce, served with breakfast potatoes
- Eggs Sir Whitney 23
  Sliced tenderloin over garlic cheese baguette with gently poached eggs and horseradish Hollandaise, served with breakfast potatoes
- Seafood Sautee 29
  Sauté of shrimp, diver scallops and Maine lobster, with fresh herbs, chardonnay, sweet butter, served over toasted orzo pasta
- Filet Mignon Tower 24
  Petite filet atop grilled tomato and whipped potatoes, topped with onion crisps
- Tuna Nicoise 19
  Seared garlic peppercorn rubbed tuna, lemon greens, potato, hard egg, haricot vert, tomato, olives, caper, vinaigrette
- Shrimp & Lobster Omelet 17
  Gulf shrimp, Maine lobster, asparagus, blistered tomato, shallot, dill Havarti, served with breakfast potatoes
- Classic Eggs Benedict 15
  Poached eggs atop English muffin, with Canadian bacon and lemon Hollandaise, breakfast potatoes
- Smoked Beef Brisket Wrap 14
  Slow braised brisket, sautéed peppers and onions, scrambled eggs, pepper jack cheese, house made salsa and guacamole, flour tortilla, breakfast potatoes
- Chicken & Waffles 16
  Pecan panko encrusted chicken breast, vanilla malted waffle, spiced bourbon maple syrup

### 3 Course Lunch
- 1st Course - Simple Salad
  with Herbed Vinaigrette
- 2nd Course - Sautéed Michigan Whitefish
  Wine, mushrooms, sun-dried cherries
- 3rd Course - The Whitney “Goldbrick”
  Whitney White Pine ice cream, encased in a caramel Goldbrick shell
  $29.00

### 3 Course Lumberman’s Brunch
- 1st Course - Smoked Salmon Crostini
- 2nd Course - 12 oz. Demimon & Eggs
  3 Sunnyside up eggs, garlic wilted spinach, served with breakfast potatoes
- 3rd Course - Spicy Blackberry & Peach Crumble
  Fresh baked and served ala mode
  $59.00

### Chef Paul Jackman

Please Limit Cell Phone use to the Lobby Areas

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food born 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.*