

SUNDAY BRUNCH

HOUSE BAKED BREAKFAST BREADS

FIRST COURSE

SEASONAL FRESH FRUIT
CHANTILLY CREAM

ENTREE SELECTIONS

CAESAR SALAD WITH GRILLED CHICKEN
RUSTIC CROUTONS, PARMIGIANO REGGIANO

BUTTERMILK FRENCH TOAST
CHANTILLY CREAM, MAPLE SYRUP

BLACKHAWK BENEDICT
HAM, ENGLISH MUFFIN, POACHED EGG, HOUSE POTATOES

STEAK & EGG
NEW YORK STEAK, POTATOES, BACON, FRIED EGG, BERNAISE, RED WINE JUS

DESSERT

PRE-SELECT ONE DESSERTS FROM OUR SELECTIONS AVAILABLE

GOURMET COFFEE OR TEA

\$26 PER GUEST

MENU SUBJECT TO CHANGE

20+ GUESTS CHOOSE 3 ENTREES

45+ GUESTS CHOOSE 2 ENTREES