

graduation brunch



**all you can eat sat & sun may
2nd & 3rd 9am - 3:30pm**

MAIN EVENTS

Garlic and rosemary crusted prime rib with horseradish/
chive cream.

Crispy pork belly sous vide with bourbon mustard glaze.

Chicken with herbed champagne sauce.

Buttermilk fried chicken tenders w/ sriracha honey &
ranch.

Baked Salmon with lemon caper butter.

Lion's mane mushroom; hand-dipped beer-batter fried or
pan-seared. *(Vegan - Made to Order)* 🌿

GRIDDLE CAKES & FRENCH TOAST

Chocolate chips, whipped cream, fresh strawberries and blueberries,
raspberry sauce.

EGGS AND OMELETS YOUR WAY

Eggs and omelets prepared fresh to order.

ADDITIONAL ITEMS: Chorizo, bacon, ham, sausage, onion,
jalapeno, bell pepper, tomato, spinach, Cheese (Gruyere, American,
provolone, Monterey-jack, pepper-jack, sharp cheddar, shredded cheese
blend.)

BENES

Eggs bene; house-cured capicola, poached egg, hollandaise.

Cali; tomato, spinach, avocado, poached egg, hollandaise.

SOUP/CHILI/SALAD BAR

Salad bar with mixed greens, toppings and house-made dressings
Shrimp bisque, beef and vegan chili + fixin's. Fruit salad with honey-
lime-mint dressing.

SIDES

Asparagus. Brussels confit. Bacon. Sausage. Garlic and
rosemary roasted baby potatoes. Home Fries. Potato Cakes.
Biscuits & chorizo gravy.

ASSORTED DESSERTS

Assorted cobbler, tarts, & cookies.

ADULTS 50 KIDS THREE-TWELVE 25

Ask your server about menu items that are cooked to order or served raw. Consuming raw or
undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

graduation dinner



**all you can eat sat may 2nd
3:45pm - 8:45pm**

MAIN EVENTS

Garlic and rosemary crusted prime rib with horseradish/
chive cream.

Crispy pork belly sous vide with bourbon mustard glaze.

Chicken with herbed champagne sauce.

Buttermilk fried chicken tenders w/ sriracha honey &
ranch.

Baked Salmon with lemon caper butter.

Lion's mane mushroom; hand-dipped beer-batter fried or
pan-seared. *(Vegan - Made to Order)* 🌿

SOUP/CHILI/SALAD BAR

Salad bar with mixed greens, toppings and house-made dressings
Shrimp bisque, beef and vegan chili + fixin's. Fruit salad with honey-
lime-mint dressing.

SIDES

Asparagus. Brussels confit. Garlic and rosemary roasted
baby potatoes, rice pilaf, shrimp cocktail.

ASSORTED DESSERTS

Assorted cobbler, tarts, & cookies.

ADULTS 60 KIDS THREE-TWELVE 25



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undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.