



The Lucerne Inn

Easter Sunday Brunch

Breakfast

Add Sausage* \$5 or Bacon* \$5

Waffles \$14 (served with fruit salad)

With Choice of Strawberry or Blueberry Fruit Topping and Whipped Cream

Three-Egg Omelets* \$18 (served with fruit salad, home fries, & choice of toast)

Denver Omelet: Ham, Onions, Peppers & 3-Cheese Blend

Mediterranean Omelet: Spinach, Tomato, & Feta

Lucerne Omelet: Portabella, Bacon, & Swiss Cheese

Eggs Benedict (served with fruit salad & home fries)

Traditional \$18 ~~~ Florentine \$18 ~~~ Crabcake Benedict \$28

Hot Sandwiches \$19

Served with Fries or Soup: Sweet Potato & Apple Bisque with Coconut Milk* or Haddock Chowder

Corned Beef Reuben

Grilled Chicken Sandwich with Bacon & Swiss Cheese

Blackened Haddock Wrap with Roasted Onions, Sweet Peppers, Lettuce & Horseradish Mayo

Cornmeal Pecan Crusted Fried Chicken Sandwich

Dinner Salads \$18

Add Chicken* \$8, Shrimp* \$13, Salmon* \$15

Beet Salad*

Roasted Beets with Walnuts, Red Onions, Goat Cheese & a Red Wine Vinaigrette

Caesar Salad

Romaine Tossed with Caesar Dressing and Topped with Parmesan and Croutons

Strawberry Salad*

Spinach, Red Onion, Roasted Almonds with a Honey-Lime Dressing

*Denotes gluten free (not prepared in a gluten free environment).

Most entrees can be prepared gluten free.

NOTE: Consumption of raw or uncooked foods can cause food borne illness

Hot Entrées

(Comes with Dinner Roll and Chef's Choice of Starch & Fresh Vegetables)

Pork Medallions Dijonnaise* \$29

Sautéed with Mushrooms, Shallots, & Garlic in a Wine Mustard Sauce

Chicken Breast Stuffed with Spinach and Cheese* \$26

Chicken Parmesan \$29

Brown Sugar Glazed Ham* \$25

Crab Topped Haddock with a Sherry Cream Sauce* \$38

Grilled Salmon with Spinach & Sweet Peppers in a Parmesan Cream Sauce* \$37

Grilled New York Strip Steak with a Bordelaise Sauce* \$32

Scallop & Shrimp Ravioli \$38

With Cheese Raviolis, Spinach, & Sundried Tomato Garlic Sauce

Pasta Primavera \$22

Pasta with Assorted Seasonal Vegetables in Garlic & Olive Oil

Desserts \$8

Carrot Cake

Chocolate Mousse Cake

Turtle Cheesecake

Blueberry Pie a la Mode

Chocolate Torte*

Executive Chef Arturo Montes

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