

start your day

scrambled eggs

country sausage

maple smoked bacon

banana flapjacks

maple syrup, berry compote

strata

tomato, cheddar, broccoli

mains

roasted pumpkin soup

cinnamon, nutmeg, clove, amber maple syrup

scalloped potatoes

yukon potatoes, parmesan cheese

pot-au-feu

tender AAA beef, pearl onion, mushroom

brown butter mushroom penne

shaved parmesan, rosemary pesto

pork & shrimp dumplings

sambal, scallions, hoisin

sweet potato casserole

candied pecans

market vegetables

sage & apple stuffing

salads

corn & edamame succotash

cherry tomatoes, balsamic dressing

butternut squash

toasted sesame & spinach

panzanella salad

tomatoes, cucumber, green olives, ciabatta, basil, tomato dressing

beet salad

duck confit, frisée, blue cheese, bacon, croutons

roast pumpkin

arugula, cranberry & quinoa salad

\$42.95* per Adult \$23.95* per Child (5 - 12 year old) Complimentary for Children 4 & under

*Plus taxes & gratuities

stationed

antipasto

selection of cold cut meats & cheese, marinated & pickled vegetables, spiced nuts, grilled asparagus, crostini, artisan breads

smoked & cured salmon

red onion, caper, citrus

iced shrimp

white wine poached house-made cocktail sauce

chilled mussels

tomato, dill & bacon mignonette

sushi

assorted maki rolls made in-house, soy wasabi, pickled ginger

action stations

omelettes

made to order, choose from a selection of various fillings

carved turkey

house-made cranberry sauce, turkey giblet gravy

baked ham

spiced pineapple & whiskey glaze

tableside

eggs benedict

poached hen's egg on a toasted english muffin, shaved virginia ham, hollandaise sauce

belgian waffles

maple syrup, berry compote

so sweet!

assorted mini pastries, danishes & muffins
flakey butter croissants
mini bailey's irish cream crème brûlée
spiced apple & cranberry crumble
pumpkin pie, pecan pie
savory cakes
chantilly crème
sliced fruit

fresh orange juice coffee or tea