

LANDMARK

EASTER BRUNCH MENU

\$45 PER PERSON

STARTER

LANDMARK SALAD

PICKLED RED ONION, CUCUMBERS, CHERRY TOMATO, PECANS, SERVED OVER A BED OF SPRING GREENS. CHOICE OF DRESSING.

CAESAR

CHOPPED ROMAINE, HOUSE CROUTONS, SHAVED GRUYERE, CAESAR DRESSING.

CARROT GINGER SOUP



MAIN

APPLEWOOD GLAZED CARVED HAM

GLAZED HAM, HAND CARVED TO ORDER AND SERVED WITH A HINT OF SMOKY-SWEET FLAVOR.

CHERRY ROASTED PORK LOIN

TENDER PORK LOIN SERVED WITH A CHERRY CHUTNEY

WHITEFISH PICCATA

LAKE SUPERIOR WHITEFISH FINISHED WITH A BRIGHT LEMON-CAPER BUTTER SAUCE.

MUSHROOM RAVIOLI

WILD MUSHROOM RAVIOLI IN A BROWN BUTTER SAUCE.



SIDES (Choice of 2)

BROCCOLINI

SEARED WITH BUTTER AND GARLIC.

MASHED SWEET YAMS

MASHED TO PERFECTION AND TOPPED WITH MARSHMELLOWS.

RED POTATOES

FRIED WITH GARLIC AND ROSEMARY

BAKED POTATO

SHAVED GRUYERE BAKED POTATO SERVED WITH SOUR CREAM.



DESSERT

CARROT CAKE

FLOURLESS CHOCOLATE TORTE

RICH AND DECADENT CHOCOLATE TORTE