



EASTER BRUNCH MENU

Sunday April 5, 2026 • 9 AM to 2 PM

Adults: \$85++ | Children Under 12: \$35++ | Children Under 3: Free

FIRST SELECTIONS

Assorted Pastry, Muffins, & Breads

Seasonal Fruit & Yogurt with
House-Made Granola

Smoked Salmon with Accompaniments

Deviled Eggs

Beignets

SALADS

Artisanal Greens Salad

Caesar Salad

CHILLED SEAFOOD BAR

Chilled Shrimp

Marinated Cocktail Crab Claws

Smoked Tuna Dip

Ceviche

Oysters on the Half Shell

Sofrito Cocktail Sauce,
Horseradish, & Fresh Citrus

FEATURED DESSERTS

Carrot Cheesecake

Strawberry Twinkies

Choco Flan

Tres Leches Strawberry Shortcake

Guava Cream Cheese Churro Pearls

MAIN SELECTIONS

Scrambled Eggs
with Green Onions & Cheddar

Bacon & Sausage

Potatoes O'Brien

Wild Mushroom & Feta Frittata

Pulled Pork Eggs Benedict

King Cake French Toast

Blackened Gulf Fish with
Pineapple Relish & Coconut Rice

Shrimp and Grits with Red-Eye Gravy

CARVING STATION

Prime Rib with Natural Au Jus
& Horseradish Cream

Root Beer-Glazed Baked Ham

KID'S ENTRÉE SELECTION

Belgian Waffles with Vermont Maple Syrup

Chicken Fingers

House-Made Mac 'n' Cheese

KID'S DESSERT SELECTION

Decorated Sugar Cookies

Chocolate Chip Cookies

