



Santa Brunch

Saturday, December 5th | 9am-2pm

Kids - \$45 / Adults - \$65

Hot Chocolate & Cider Bar | w/ all the fixings!

Brunch Bread Basket | w/ jelly sticks, coffee cakes & biscuits

Kids

Beverages Included | apple juice, orange juice, milk, chocolate milk

1ST COURSE

Mini Monkey Bread | w/ fresh berries

2ND COURSE (Choice of 1)

Chocolate Chip Pancake & Peppermint Ice Cream | served w/ choice of bacon or sausage

Candy Cane Crusted French Toast | served w/ choice of bacon or sausage

2 Eggs Any Style | w/ toast & choice of bacon or sausage

Chicken Fingers | w/ steak fries

Hamburger or Cheeseburger | w/ steak fries

Grilled Cheese | w/ steak fries

Rigatoni | w/ choice of butter & parmesan or red sauce & meatballs

3RD COURSE

Christmas Cookie Decoration Kit | w/ red & green icing,
holiday sprinkles & a scoop of vanilla, chocolate or strawberry ice cream





Adults

Beverages Included | mimosa or bellini (limit one per adult),
freshly brewed coffee, orange juice, iced tea

1ST COURSE (Choice of 1)

Mixed Berries | w/ non-fat Greek yogurt & house-made granola

Smoked Salmon | w/ bagels & traditional accoutrements

Shrimp Cocktail | w/ cocktail & remoulade sauce

Crab Cocktail | w/ brandy aioli & cocktail sauce

Lobster Bisque

Mr. G's Classic Caesar | parmesan tuile

Mixed Greens

2ND COURSE (Choice of 1)

All entrées include a choice of bacon or sage sausage patties & hash browns for the table.

Coconut Crusted French Toast | stuffed w/ strawberry cream cheese

B&B Hash | prime rib hash browns topped w/ sizzling thick cut bacon, poached eggs & hollandaise

B&B Scramble | crème fraîche, ham, roasted tomato w/ grilled asparagus, hollandaise & toast

Steak & Eggs | w/ Wagyu skirt steak

Salmon Benedict | classic benedict w/ smoked salmon

Maryland Benedict | jumbo lump crab cake, poached eggs & hollandaise

Crab Louie | hearts of palm, asparagus, tomato, boiled eggs, capers,
avocado, green onions & jumbo lump crab

Cobb Salad w/ Grilled Chicken | bacon, hard-boiled egg, avocado & crumbled blue cheese

Bone-In Chicken Shank | natural juices, grilled lemon, cipollini onions

Filet Medallions | w/ truffle fries

Wasabi Crusted Tuna | coriander, wakame & shiitake salad w/ ponzu & miso vinaigrette

3RD COURSE (Choice of 1)

Chocolate Cake | espresso ganache w/ whipped cream

New York Cheesecake • Carrot Cake • Classic Crème Brûlée

Coffee Cake Crumble Bread Pudding | w/ fresh blueberries & vanilla crème anglaise

Berry Butter Cake | served warm w/ macerated strawberries, blueberry coulis & vanilla gelato

Mixed Berries | crème anglaise