



# Santa Brunch

Saturday, December 5th | 9am-2pm

Kids - \$45 / Adults - \$65

## Hot Chocolate & Cider Bar

mini marshmallows, candied oranges, cinnamon sticks

## Bread Basket for the Table

doughnut holes, cinnamon sugar bagel sticks, banana coffee cake

## Kids Menu

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

### 1<sup>ST</sup> COURSE

Mini Monkey Bread | w/ fresh berries

### 2<sup>ND</sup> COURSE (Choice of 1)

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

Candy Cane Crusted French Toast | 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

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

### 3<sup>RD</sup> COURSE

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





## Adults Menu

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

### 1<sup>ST</sup> 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**

### 2<sup>ND</sup> 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

### 3<sup>RD</sup> COURSE (Choice of 1)

**Classic Crème Brûlée**

**Chocolate Cake** | espresso ganache w/ whipped cream

**New York Cheesecake • Carrot Cake**

**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