# Mother’s Day Brunch

**MAY 12, 2019**

11am & 1:30pm

<table>
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<tr>
<th>ADULT</th>
<th>$35.95</th>
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<tr>
<td>CHILD</td>
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## Assorted Artisan Bread

## Assorted Muffins, Danish and Scones

## SOUP

**Golden Beet Spy Apple Soup**

## SALADS

**Tossed Baby Greens & Garden Vegetables**
selection of dressings

**Orzo & Lake Erie Perch Salad**
asparagus, heirloom tomato vinaigrette

**Creamy Caesar Salad**
smoked bacon and house made croutons

**Shoal Lake Wild Rice, Feta & Red Pepper Salad**
toasted sunflower seed vinaigrette

**Kale & Dried Cranberry Coleslaw**
maple white balsamic dressing

## BREAKFAST SELECTION

**Omelet**
made to order  choice of gourmet toppings

**Scrambled Eggs**

**Eggs Benedict**
chef’s classic hollandaise

**Belgian Waffles**
hot maple syrup

**Home Fried Potatoes**
sautéed onions

**Orzo & Lake Erie Perch Salad**

**Shoal Lake Wild Rice, Feta & Red Pepper Salad**
toasted sunflower seed vinaigrette

**Kale & Dried Cranberry Coleslaw**
maple white balsamic dressing

## BRUNCH SELECTION

**Meatballs & Sweet Italian Sausage**
marinara sauce

**Sesame Soya Rice Noodles & Braised Ontario Beef Short Rib**

**Farfalle Pasta**
Tomato-Basil Marinara

**Grilled Chicken Breast**
Woolwich goat cheese, riesling cream sauce

**Kalapore Springs Baked Rainbow Trout**
lemon-tarragon brown butter

**Leek & New Potato**
au gratin

**Seasonal Vegetables**

## CARVING STATION

**Bistro Cut Striploin**
pan-roasted shallots and merlot jus

**Jordan Cherries Jubilee**
served on vanilla bean ice cream

**Ontario Berry Crumble**
vanilla custard

## DESSERTS

**Assortment of Fruit Pies, Cakes & Mini Tarts**

**Fruit Squares & Mini Tarts**

**Fresh Fruit Salad**

**Prices are in Canadian funds and do not include beverage, applicable tax or service fees.**