

Father's Day Brunch

JUNE 17, 2018

MAIN DINING ROOM SEATING 11am & 1:30pm
PATIO 12pm

ADULT \$34⁹⁵

CHILD \$17⁹⁵
12+ UNDER

SENIOR \$28⁹⁵
60+

Olive Bread

Artisan Baguette

Croissants & Muffins

SOUP

Smoked Tomato Bisque

CHEF'S ANTIPASTO

Seasoned Bocconcini Cheese

Niagara Charcuterie

Platter of Local Cured Meats

**St. David's Roasted Red Peppers
& Marinated Eggplant**

Kalamata Olives

Smoked Atlantic Mackerel & Salmon Platter

SALADS

Yukon Gold Potato & Egg Salad

Niagara Spring Mix

with Assorted Dressings

Caesar Salad

Hearts of Romaine

Greek Pasta Salad

with Feta

HOT SELECTION

Belgian Waffles

with Fresh Tigchelaar Berries & Chantilly Cream

Eggs Benedict

with Hollandaise Sauce

Maple Smoked Bacon

& Smoked Ontario Turkey Sausage

Tupling Farms Potato Wedges

with Queenston Garden Fresh Herbs

Oven Roasted Vegetable

with Garlic & Basil

Brights Aged Cheddar & Meat Lasagna

Manitoulin Island Rainbow Trout

with St. David's Roasted Bell Pepper Salsa

Bacon-Wrapped Meatloaf

with Tomato Jus

Hennepin Stout BBQ Baby Back Pork Ribs

CARVING STATION

Grain Fed Bistro Cut Striploin of Beef
au Jus

DESSERTS

Assorted Cakes & Pastry Squares

Warm Bread Pudding

Pecan Pie

Lemon Meringue Pie

Caramel Apple Cheese Cake

**Windward Farms Strawberry
Shortcake**

