

Thanksgiving

BRUNCH

OCTOBER 7, 2018

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

ADULT \$34⁹⁵

CHILD \$17⁹⁵
12+ UNDER

SENIOR \$28⁹⁵
60+

Assorted Artisan Breads

Croissants & Fresh Bakery Goods

SOUP

Roasted Butternut Squash Soup

ANTIPASTO

Fresh Fruit & Ontario Cheese Display

Local Cured Meats

**Olives, Marinated Button Mushrooms
& Pickled Beets**

SALADS

Niagara Spring Mix

with white balsamic vinaigrette

Hearts of Romaine Caesar Salad

with creamy garlic dressing

Pasta Salad

with roasted peppers, kalamata olives,
grilled balsamic onions

Yukon Gold Potato & Egg Salad

Marinated Vegetable Salad

COLD SEAFOOD

Crab & Shrimp Salad

Smoked Atlantic Fish Platter

HOT SELECTION

Belgian Waffles

with field berries & cream

Eggs Benedict

with hollandaise sauce

Bacon & Country Breakfast Sausage

Garlic Mashed Yukon Potatoes

with Bright's aged cheddar

Medley of Oven-Roasted Autumn Vegetables

with garden basil & garlic

Three Cheese & Meat Lasagna

with San Marzano tomato sauce

Cornmeal & Panko-Crusted

Northern Ontario Pickerel

with spicy remoulade

Braised Beef Tenderloin Tips

with Hamilton cremini mushrooms,
Brandt's double-smoked bacon & pearl onions

Butter Basted Ontario Turkey

with traditional stuffing & sage-scented gravy

House-made Cranberry Sauce

CARVING STATION

Roasted Grain-Fed Prime Rib of Beef

with cabernet jus

DESSERTS

Assorted Cakes & Pies

Assorted Pastries & Squares

Warm Apple Crumble

Caramel-Apple Cheesecake

Pumpkin Pie

with freshly whipped cream

