

# Father's Day Brunch

JUNE 16, 2019

MAIN DINING ROOM: 11am & 1:30pm

PATIO: 12pm

ADULT \$35<sup>95</sup>

CHILD  
UNDER 12 \$17<sup>95</sup>

SENIOR  
60+ \$28<sup>95</sup>

Olive Bread, Artisan Baguette  
Croissants and Muffins

## SOUP

**Simcoe County Asparagus Soup**

## ANTIPASTO

**Seasoned Bocconcini Cheese**

**Niagara Charcuteri Platter**

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

**Kalamata Olives**

**Smoked Atlantic Mackerel & Salmon Platter**

## SALADS

**Yukon Potato & Egg Salad**

**Niagara Spring Mix**  
with assorted dressings

**Hearts of Romaine Caesar Salad**

**Greek Pasta Salad**  
with feta

## HOT SELECTIONS

**Eggs Benedict**  
hollandaise sauce

**Bacon & Breakfast Sausage**

**Belgian Waffles**  
with fresh berries and chantilly cream

**Cheese Tortellini**  
with carbonara sauce

**In-House Smoked Candied  
Manitoulin Island Rainbow Trout**

**Grilled Chimichurri Flank Steak**  
with asparagus

**Forty Creek BBQ Baby Back Pork Ribs**

**Tupling Farms Potato Wedges**  
with Queenston garden fresh herbs

**Oven Roasted Vegetable**  
with garlic & basil

## CARVING STATION

**Bistro Cut Striploin**  
Chipotle Marinated

## DESSERTS

**Assorted Cakes & Pastries**

**Warm Bread Pudding**

**Pecan Pie**

**Lemon Meringue**

**Caramel Apple Cheese Cake**

**Terryberry Farms**

**Strawberry Shortcake**

**Freshly Baked Cookies**

