

PORT EDWARD

Champagne Brunch

AWARD WINNING CHAMPAGNE BRUNCH

Sunday 9:30am-2:00pm Adults 40 Children (5-11) 14

FISH & SEAFOOD

Hot & Cold Snow Crab Legs

Paella • Peel & Eat Shrimp • French Fried Shrimp
Blackened Tilapia • Crawfish Étouffée • Oysters on the Half Shell
House Cured Gravlox • Smoked Salmon • Smoked Trout
Poached Salmon • Seafood Alfredo

CHEF HAND-CARVING STATION

Top Butt London Broil with Sautéed Mushrooms
Turkey with Homemade Stuffing and Gravy

BREAKFAST

Omelets made to order • Eggs Benedict • Pork Sausage & Bacon
Fresh Belgian Waffles • French Toast • Biscuits & Gravy
Cheese Blintzes • Lox and Cream Cheese

SOUPS, SALADS & DESSERTS

Clam Chowder • Conch Chowder • Assorted Salads & Pastas
Wisconsin & Imported Cheeses • Fresh Seasonal Fruit
Chocolate Fountain • Fresh Breads and Rolls • Assorted Bagels
Fresh Baked Pastries • Chocolate & Strawberry Mousse
Sugar Free Desserts

Includes Unlimited Champagne, Coffee & Juices