



CHRISTMAS BRUNCH

December 25th, 9:00am - 1:00pm · \$42 Adults · \$16 Children 4-11 · Under 4 Complimentary

FROM THE SEA

Snow Crab Legs*
Shrimp Cocktail*

GARDE MANGER

Spring Mix Greens · Tribe County Crisp Romaine
Cucumber Wheels · Wild Wonder Tomatoes · Sweet Onions · River Valley Wild Mushrooms
Black Olives · Sunflower Seeds · Carrots · Dried Cranberries · Feta · Croutons
Ranch · White Balsamic Vinaigrette · French Dressing

CHEF STATION

Farm Fresh Eggs*, Egg Whites*, Smoked Ham*, Mozzarella, Cheddar, Baby
Spinach, Tomato, Onion, Bell Pepper, Mushroom, Jalapeno
Made-To-Order Waffles

CARVING STATION

Prime Rib of Beef | Au Jus, Horseradish
Garlic Studded Pork Loin

HOLIDAY SPECIALTIES

Chicken Marsala | Baked Chicken Breast*, White Wine, Mushroom,
Salmon Fillet | Orange Cream Sauce
Classic Eggs Benedict | Hollandaise, Canadian Bacon
Cheesy Au Gratin Potato | Russet Potatoes, WI Cheese
Winter Blend | Steamed Vegetables

DESSERTS

Assorted Donuts, Pastries, Muffins
Chef Selected Pies and Cakes

*Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Pricing does not include tax or an automatic gratuity of 21%. Revised 12.04.23