

Happy Mother's Day!

Enjoy our buffet brunch with a la carte specials.

Sunday, May 12th, 2019 11:30 am - 2:00pm ~The Oak Room

BUFFET

40

HOT BUFFET

scrambled eggs, pork link sausage, hickory smoked bacon, chicken apple sausage, home fried breakfast potatoes, cheese blintz, eggs benedict

BAKERY TABLE

a selection of fresh baked morning pastries to include assorted croissants, muffins, Danish, choice of toast, bagel, gluten free breads and muffins

MADE TO ORDER OMELET

two egg omelet with your selection of bacon bits, breakfast sausage, sliced mushrooms, melted cheddar

DIM SUM BASKET

char siu bao, mushroom pot stickers

ORGANIC STEEL CUT OATMEAL

with raisins, cinnamon, brown sugar

COLD CUTS AND CHEESE

turkey, salami, ham, Swiss, cheddar

FRESH CUT FRUIT

grapefruit, pineapple, watermelon, honeydew, cantaloupe, raspberries, strawberries

ASSORTED CEREALS

Frosted Flakes, Cheerios, Total Raisin Bran, Granola, Special "K", Cocoa Puffs, Corn Flakes, Rice Chex

YOGURT SELECTION

assorted non-fat and low-fat yogurt, Greek yogurt

SUPERFOODS

tofu, walnuts, apples, blueberries, tomatoes, Norwegian style smoked salmon, dried super fruits

BEVERAGES

Starbucks® coffee, assorted Tazo® teas and fresh juices, orange, grapefruit, apple, V-8, tomato, cranberry, pineapple or prune

A LA CARTE

EGGS YOUR WAY 23

two eggs cooked to your liking, choice of hickory smoked bacon, pork link sausage or grilled ham, rosemary hash brown potatoes and choice of toast

ORGANIC GRANOLA BLUEBERRY PANCAKES 20

citrus berry salad, maple syrup and whipped butter

SOUP OF THE DAY 12

prepared daily with fresh market ingredients

SAN FRANCISCO DUNGENESS

CRAB CHOWDER 12

Anchor Steam beer, Muenster cheese

CHOPPED GRILLED CHICKEN SALAD 18

roasted chicken breast, Applewood smoked bacon, chopped egg, and blue cheese

HEARTS OF ROMAINE 17

white anchovies, garlic croutons, shaved asiago cheese, creamy Caesar dressing *with grilled chicken 20*
or herbed prawns 21

SMOKED JALAPENO SALMON TACOS 19

Granny Smith apples, cucumber and radish slaw, chipotle crema, cilantro, avocado and fresh lime

SOUTHERN FRIED CHICKEN SANDWICH 20

marinated in buttermilk, sage and buffalo sauce, served with seasonal vegetable slaw and sweet potato fries

KOBE BURGER 22

On a brioche bun, aged cheddar cheese, tomato, butter lettuce, French fries *add a fried egg 4*

DESSERTS 13

Crème Brûlée Trio

perfect tasting of vanilla, chocolate & espresso
crème brûlée

St. Francis Cheesecake

Philadelphia cream cheese, orange shortbread cookie, raspberry coulis, pistachio tuile

Chocolate Yuzu Cake

layers of moist and flourless chocolate cake, yuzu crème brûlée center and artisan vanilla ice cream

Citrus Key Lime Tart

creamy, tangy key lime tart served with fresh berries and blackberry coulis

Trio of Seasonal Artisan Sorbets

refreshing lemon, mango & raspberry sorbet