



Good Morning! Welcome to Our Breakfast Buffet Serving 7:00 – 11:00AM

Adults \$16.00

Children 12 & under \$10.00

Hearty Breakfast Selections

Brioche French Toast, Buttermilk Pancakes,
Scrambled Eggs, Home Fried Potatoes
Grilled Sausage, Applewood Bacon,

Continental Selections

Homemade Quaker Hot Oatmeal & Brown Sugar,
Assorted Yogurts with Granola,
Assorted Kellogg's Cold Cereals, 2%, Almond Milks
Home Baked Muffins & Pastries,
English Muffins, Bagels & Breads,
Fruit Salad, Whole Fresh Fruit

Eggs Your Way

Omelets & eggs prepared to order by our Chef
Fillings include: Diced Ham, Bacon, Onions,
Peppers, Mushrooms, Tomatoes,
American, Cheddar & Swiss Cheese, Egg Whites

All Selections include Assorted Juices
Coffees, Tea & Herbal Tea offerings

Breakfast Served from 7:00am-11:00am

ENTREES

FRESH FRUIT CUP \$5

Blend of Seasonal Fruit

BERRY PARFAIT \$7

Vanilla Yogurt, Granola, Seasonal Berries

EGG PLATTER \$12

2 Eggs your way. Bacon or Sausage, Home fries, Choice of Toast

WESTERN SKILLET \$14

Skillet Potatoes Topped with Diced Ham, Peppers, Onions & Cheese
Served with Choice of Egg & Toast

OMELET PLATTER \$13

Choice of 3 fillings – Mushrooms, Spinach, Tomato, Peppers, Red Onion, Bacon
\$.50 per extra filling
Choice of 1 Cheese – Pepperjack, Cheddar, American
Home Fries, Choice of Toast

CINNAMON SWIRL FRENCH TOAST \$14

Fresh Blueberries, Powdered Sugar, Bacon or Sausage

BUTTERMILK PANCAKE PLATTER \$11

Plain, Blueberry or Chocolate Chip. Syrup, Butter,
Choice of Bacon or Sausage

SIDES

CEREAL \$3

Raisin Bran, Cheerios, or Rice Krispies

MUFFIN \$3

Cranberry Orange, Blueberry, or Muffin of the Day

HOME FRIES \$4

BACON or SAUSAGE \$3

CORNED BEEF HASH \$3

BAGEL WITH CREAM CHEESE \$3

WHOLE FRUIT (APPLE OR ORANGE) \$1

TWO EGGS \$3

HOT OATMEAL \$3

Served with Brown Sugar & Raisins

BUTTERED TOAST \$2

White, Wheat, Rye, English Muffin, Gluten Free

Lunch Menu In Great Room Serving From 11:30 AM Till Close

APPETIZERS

NEW ENGLAND CLAM CHOWDER \$7

Served with a Dinner Roll

FRENCH ONION SOUP \$10

Baguette Crostini & Swiss Cheese

CHICKEN WINGS \$13

8 Bone-in Wings Served with Crudités & Blue Cheese Dressing Choice of Mild, Hot, BBQ or Chili Garlic

DUCK FLATBREAD \$15

Korean BBQ Duck, Caramelized Onions, Golden Beets, Spinach, Goat & Mozzarella Cheeses

TRUFFLE FRIES \$11

Tossed with Shaved Parmesan Cheese and Truffle Oil served with Garlic Aioli

SWEET POTATO FRIES \$8

Served with a Cajun/Maple Aioli

SALADS

CAESAR SALAD \$14

Chopped Romaine tossed with House-made Caesar Dressing, Topped with Garlic herb Croutons & Shaved Parmesan

HARVEST SALAD \$17

Mixed Greens, Roasted Beet, Parsnip, Red Onion, Pecan, Goat Cheese, With a Cider Maple Dressing

MIXED GREENS SALAD \$10

Spring mix with a blend of Seasonal Vegetables Choice of Dressing

Enhance Salad with: Grilled Chicken Breast \$6, Chiquin (Plant Based Protein) \$7, Shrimp \$10

HANDHELDS

CHICKEN QUESADILLA \$16

Braised Chicken with a Cheddar Jack Cheese Blend Served with Salsa & Sour Cream
Add Guacamole \$2

CLASSIC BURGER* \$17

Half Pound Beef Patty on a Brioche Bun Topped with Crispy Bacon, American Cheese & Lettuce\Tomato\Onion, Served with French Fries

VEGGIE BURGER \$17

Black Bean Patty on a Toasted Brioche Bun with Guacamole, Lettuce\Tomato\Onion & Chipotle Aioli, Served with French Fries

BUFFALO CHICKEN SANDWICH \$18

Battered Chicken Deep Fried Tossed in Wing Sauce on a Brioche Bun Topped with a Bleu Cheese Dressing & Chopped Celery Slaw, Served with French Fries

CHICKEN BLT WRAP \$19

Grilled Chicken Breast with Lettuce, Tomato, Thick Cut Bacon, and Garlic Aioli Served with French Fries

SHRIMP TACOS \$18

White Soft Flour Tortillas Filled with Flavorful Poached Shrimp, Topped with Corn Salsa & Chipotle/Charred Lime Crema

Sub Sweet Potato Fries \$2.50 or Garden Salad \$4 to replace Fries

Gluten Free Bun available upon Request \$2

Dinner Entrees Served In Great Room Starting at 4:00 PM

ENTREES

STEAK FRITES* \$36

NY Strip Steak, Topped with a Caramelized Onion Compound Butter, Seasoned French Fries

DIJON SALMON* \$32

Dijon Herb Crusted Salmon over Wilted Spinach and Wild Rice

ALFREDO \$21

Cavatappi Pasta Tossed with House Made Alfredo Sauce and Broccoli

BUTTERNUT SQUASH RAVIOLI \$29

Served with Sauteed Leeks, Shaved Brussel Sprouts, and Bacon Lardon
Finished with a Brown Butter Sauce with a Touch of Cream

ANCIENT GRAIN BOWL \$20

Brown & Red Rice, Red Quinoa, Black Barley, Kale, Topped with Crispy Edamame & Feta Cheese

Enhance Your Pasta or Grain Bowl with:

Grilled Chicken Breast \$6

Chiquin (Plant Based Protein) \$7

Shrimp \$11

Salmon \$12

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

** 18% Gratuity will be automatically applied to parties of 6 or more.**