

LODGE.

FATHER'S DAY BRUNCH MENU

JUNE 12TH, 2024 | 11 AM - 3 PM



New England Clam Chowder

Artisan Greens Romaine Lettuce

Toppings of Grape Tomato | Cucumbers | Red Onion | Tri-Color Peppers | Shredded Cheese | Parmesan Cheese | Croutons

Dressings to include: Ranch | Balsamic | Seasonal Vinaigrette

Chicken Apple Salad (gf) walnuts | cranberries | grapes | mayonnaise

<u>Seafood Table</u>

Petite Shrimp Cocktail (gf, df) Oysters on the Half Shell (gf, df) cocktail sauce | lemon wedges

Smoked Salmon Platter (gf, df) capers | red onion | egg

<u>Entrees</u>

Blackened Grouper (gf, df) lemons

Grilled Chicken Breast (gf) bacon shrimp cream

Beef Brisket (gf, df) roasted onion & mushroom pan gravy

Baked Cheese Tortellini Caprese (v) parmesan cheese | tomato | basil

Paella (gf) chicken | crayfish | chorizo | peppers | onions | peas | tomato

> Grilled Asparagus (vn, gf) tomato | fresh herbs

Buttered Cauliflower (gf) red onion | asparagus

Roasted Garlic Mashed Potatoes (gf) chives

CARVING STATION

Herb Roasted Prime Rib (gf) au jus | horseradish cream

BBQ Ribs (gf, df) coleslaw (gf)

Dinner Rolls

Chef's Choice Desserts

\$34 ++ PER PERSON

Reservations Required

MENU SUBJECT TO CHANGE BASED ON AVAILABILITY.