

## Sunday, December 31 CHAMPAGNE BRUNCH

Includes two complimentary glasses of champagne

10AM - 2:30PM

## **CARVING STATION**

Slow-Roasted Prime Rib with Roasted Garlic Au Jus

**Shrimp Eggs Benedict** 

**Biscuits & Country Sausage Gravy** 

**Chef's Waffle Station** 

Cheese Blintzes

with Strawberry Sauce

**Chef's Omelet Station** 

**Southwest Scramble** 

Ham, Basil & Feta Scramble

Honey-Smoked Bacon & Sausage Links

**Seasoned Hash Browns** 

Steak Chilaquiles

**Chef's Fresh Fried Donuts** 

& Funnel Cakes

Sicilian Roasted Chicken

**Black-Eyed Peas** 

Fresh Salmon

**Beef Raviolis with Bolognaise Sauce** 

Fresh Cauliflower & Broccoli

with Herbed Butter

**Whipped Potatoes & Gravy** 

Chicken Noodle Soup / Menudo

**Deep-Fried Fantail Shrimp** 

**House-Smoked Salmon** 

**Shrimp Cocktail** 

**Chesapeake Bay Oysters** 

on the Half Shell

Mixed & Composed Salads

Seasonal Fresh Fruit

**Desserts** 

\$29.95 The Eagles Buffet™