

SUNDAY, MAY 12 10AM - 4:30PM



## CHAMPAGNE BRUNCH MENU

Includes two complimentary glasses of champagne

CHEF'S CARVING STATION
Slow-Roasted Prime Rib & Au Jus

Assorted Eggs Benedicts
Biscuits with Sausage Gravy
Waffles, Pancakes & French toast

**Fresh Funnel Cakes** 

**Cheese Blintzes with Berry Sauce** 

**Chef's Omelet Station** 

**Applewood-Smoked Bacon** 

**Breakfast Sausage Links** 

Ham, Basil, Feta Scramble

**Southwest Scramble** 

**Seasoned Hash Browns** 

**Grilled Pork Chops & Sautéed Mushrooms** 

**Herb-Roasted Chicken** 

**Spanish Rice** 

**Fresh Pacific Salmon** 

**Buttered Corn** 

**Whipped Potatoes & Gravy** 

**Deep-Fried Fantail Shrimp** 

**Shrimp Cocktail** 

**Smoked Salmon** 

**Chesapeake Bay Oysters on the Half-Shell** 

**Mixed & Composed Salads** 

Soup of the Day

**Fresh Fruit** 

**Pastry Chef's Assorted Desserts** 

**Ice Cream Dipping Station** 

**ADULTS \$49.95** 

THE EAGLES BUFFET

Chef's selection subject to change based on availability. Tax and gratuity not included.
\*Eating raw or undercooked meat, poultry, fish, shellfish and eggs can increase the risk of foodborne illness.