

SUNDAY, MAY 11TH, 2025

BRUNCH 10AM - 3:30PM | DINNER 3:30PM - 9PM

ADULTS

\$5299

CHILDREN AGES 5 - 10

\$3999

CHILDREN 4 & UNDER FREE

Vast Selection of Breakfast Specialties (Served Till 3:30pm) Including:

Omelets Cooked to Order, Eggs Benedict, Smoked Bacon, Country Sausage, Chicken Fried Steak, Warm Biscuits with Country Gravy, Belgian Waffles, Apple Pancakes, Cheese Blintzes, French Toast, New York Bagels with Cream Cheese and Smoked Salmon

SOUPS & SALADS

Grilled Chicken and Shrimp Caesar Salad

Spinach with Goat Cheese, Grilled Pineapple, Dates and Roasted Beets

Mexican Fiesta Salad with Roasted Corn,
Shredded Cheddar Cheese and Crispy Corn Tortilla Strips

Latin Style Shrimp and Jaiva Cocktail

Grilled Asparagus Salad with Feta Cheese

Ahi Tuna Tartare

Spicy Green Tea Soba Noodle Salad

Tortellini Salad with Black Olives, Roasted Peppers and Pesto Vinaigrette

Cheese and Charcuterie Platter

Chicken Noodle Soup and Pork Pozole

CHEF'S SPECIALTIES

Grilled-to-Order New York Steaks "Churrasco Style"

Teriyaki Glazed Fillet of Salmon with Pineapple Relish

Bacon Wrapped Pork Medallions with Manchego Cheese Sauce

Seafood Fra Diavolo

Boursin-Stuffed Chicken Breast

Crispy Fried Butterfly Shrimp

Cilantro Grilled Shrimp Fajitas

Chinese Pork Belly Stir Fry

Fresh Mashed Potatoes with Natural Pan Gravy

Grilled Seasonal Vegetable Medley

Plus an Impressive Array of Italian, Asian & Latin Specialties

CHILLED SEAFOOD ON ICE

Alaskan Snow Crab Legs, Oyster on Half Shell, Gulf Shrimp Cocktail, New Zealand Mussels

FROM THE CARVING BOARD

Roast Prime Rib of Beef
Maple Roasted Breast of Turkey
Honey Glazed Virginia Ham

AND FOR DESSERT...

Dessert Station Including: Fantasy Springs
Famous Chocolate Fountain Surrounded
By a Huge Selection of Cakes, Pastries,
Bananas Foster, Churros, Caramel Flan,
Arroz Con Leche, Warm Bread Pudding,
Sugar Free Selections and.....Much, Much More!