



father's DAY

SUNDAY, JUNE 15TH

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

\$52.99 ADULTS • \$39.99 CHILDREN Ages 5 – 10 (4 and under free)

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

Omelets Cooked to Order, Eggs Benedict, Applewood-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 and Baby Frisée, Seedless Grapes, Strawberries and Glazed Pecans
California Field Lettuce with Tomatoes, Italian Cherry Peppers, Radish and Carrots
Tropical Seafood Ceviche with Mango & Avocado
Greek Orzo Pasta Salad with Feta Cheese
Thai Grilled Beef Salad
Asparagus Mimosa with Egg and Lemon-Parsley Brioche Crumbs
Creole Style Cole Slaw
Insalata Caprese with Fresh Mozzarella Cheese and Vine Ripe Tomatoes
Cheese and Charcuterie Platter
Italian Sausage and Tortellini Soup & Puebla Style Menudo

FROM THE CARVING BOARD

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

CHEF'S SPECIALTIES

Grilled New York Steaks
North Coast Seafood Cioppino
Blackened Fillet of Salmon with Creole Sauce
Bacon Wrapped Chicken Lollipops
Korean Braised Beef Short Ribs
Crisp-Fried Coconut Shrimp
Southern Fried Chicken
Creamy Shrimp with Poblano Peppers
Fresh Mashed Potatoes with Natural Pan Gravy
Pesto Grilled Vegetables
Plus an Impressive Array of Italian, Asian & Latin Specialties

CHILLED SEAFOOD ON ICE

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

AND FOR DESSERT...

Dessert Station Including: Fantasy Springs Famous Chocolate Fountain
Surrounded By a Huge Selection of Cakes, Pastries, Warm Bread
Pudding, Sugar Free Selections and.....Much, Much More!

