



Easter Endless Sunday Brunch Buffet

Served from 9:00am-2:00pm

Chef's Carving Station

Sliced to order, Espresso Rubbed Top Round Roast, and Country Glazed Ham, Au Jus, Pineapple Rum Sauce, and a Creamy Horseradish Sauce. Hawaiian Rolls for Sandwiches

Charcuterie Board

Layered With Prosciutto, Salami, Pepperoni, Tavern Ham, & an assortment of Cheddar, Swiss, Provolone, Gouda Cheese & Gourmet Crackers

Blackened Chicken Penne Pasta

Char-Grilled Chicken Breast & Penne Pasta in a Blackened Cream Sauce with Tomatoes

Pasta Primavera

Red Peppers, Mushrooms, Carrots, Tomatoes, Broccoli, & Penne Pasta, in a Creamy Alfredo Sauce

Pepperoni Flatbread ~ Margherita Flatbread

Quiche Lorraine

Our signature Quiche Lorraine with Bacon, Swiss Cheese & Onions

Light & Fluffy Scrambled Eggs

Loaded Scrambled Eggs

A Blend of Ham, Sausage, Onion, Tomatoes, Red & Green Peppers, & Cheddar Jack Cheese

Biscuits & Homemade Sausage Gravy

French Toast with Whipped Cream & Strawberries

~ Applewood Smoked Bacon ~

~ Jimmy Dean Sausage Links ~

~ Seasoned Breakfast Potatoes
with Peppers & Onions ~

~ Cheese Grits ~

~ Garden Salad ~

~ Pasta Salad ~

~ Fresh Seasonal Fruit ~

~ Assorted Muffins ~

~ Assorted Danishes ~

White • Wheat • Rye • Toast upon request. Your server will be happy to get your choice*

Dessert Selections ~ House made European Delicacies

~ \$37.95 ~

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food born illness.



A la Carte Menu

Served from 9:00am-2:00pm

Appetizers

Escargot Parisian \$17.95 Shrimp Cocktail \$16.95 Seared Ahi Tuna \$20.95

Soups and Salads

Lemon Chicken with Rice \$7.95 Cream of Asparagus \$8.95 French Onion Soup \$13.95

House Salad \$9.95

Fresh cut romaine & iceberg lettuce with red cabbage, onions, tomatoes, black olives, cucumbers, croutons, cheddar jack cheese, & a pepperoncini. Your choice of dressing.

Classic Caesar Salad \$10.95

Romaine lettuce, Parmesan cheese, & herb croutons. Tossed in a creamy, homemade Caesar dressing.
Add anchovies- \$1.25

Spice up your salad with any add on! Chicken \$8.95 • Shrimp \$10.95 • Salmon \$12.95 • Mahi-Mahi \$12.95

Entrées

Fresh Atlantic Dill Salmon \$36.95

Atlantic salmon, grilled, served with rice pilaf, & Chef's vegetables.
Finished with a lemon butter dill sauce.

Wild Caught Mahi-Mahi \$38.95

Choice of grilled or blackened, served with rice pilaf & Chef's vegetables, topped with a lemon beurre blanc sauce.

Shrimp Scampi \$28.95

Sautéed in Garlic Butter White Wine Sauce, Tomatoes, Herbs & Linguini Pasta

Chicken Marsala \$26.95

Medallions of chicken sautéed with Shallots and Mushrooms in a classic Marsala Wine Sauce.
Served with The Grille's Mashed Potatoes.

Grilled Virginia Baked Ham \$27.95

Glazed with a pineapple rum sauce. Served with The Grille's mashed potatoes & Chef's vegetables.

The Grille's Prime Rib 8OZ \$36.95 • 12OZ \$43.95

(Aged for a minimum of 35 days)

Our Prime Rib is hand selected by identifying three primary characteristics- marbling, maturity, and muscle texture to ensure that the highest level of tenderness, juiciness, & flavor is attained. Served with The Grille's mashed potatoes, Chef's vegetables, au jus, & creamy horseradish sauce.

Add our delicious Scampi Style to any entrée! \$7.95



Desserts

Our very own signature homemade desserts, made with the freshest ingredients.

BROWNIE DELIGHT \$9.95

A fudgy brownie with chocolate chips served warm with a scoop of vanilla bean ice cream.

VANILLA BEAN CRÈME BRULEE \$9.95

A classic chilled custard topped with a crisp sugar glaze.

Add seasonal Berries \$1.95

MOLTEN LAVA CAKE \$9.95

Indulge in the decadence of our exclusive lava cake. A velvety exterior of rich chocolate cake with a molten dulcely caramel core. Served with our vanilla bean ice cream

APPLE COBBLER - \$9.95

Our Pastry Chef's very own cobbler served warm, topped with vanilla bean ice cream.

NEW YORK STYLE

STRAWBERRY CHEESECAKE \$9.95

The best cheesecake south of New York! Vanilla cheesecake topped with fresh strawberries and whipped cream.

RASPBERRY KEY LIME PIE \$9.95

Our version of a Florida staple. Classic key lime pie with raspberry swirls in a golden graham cracker crust.

GOURMET GELATO \$7.95

Sea salt caramel – Dark Chocolate

BANANA FOSTER BREAD PUDDING \$10.95

Homemade vanilla bread pudding topped with a caramel foster sauce and fresh bananas.

Add a la mode Vanilla bean ice cream- \$3.50



Sunday Brunch on the River! 10:30 - 3:00

Relax and enjoy the
Sounds of the Caribbean as
5 Island Steel performs live.

Whether you're a Bloody Mary lover
or a Mimosa enthusiast, Sunday Brunch
just got a whole lot more fun!

Enjoy the best Bloody Mary
Bar in town or be your own
Mimosa mixologist with
many delightful options to
choose from!

Reservations accepted
See your hostess



Join us for
Mother's Day
Sunday, May 11th

**Brunch Buffet and
Special Ala Carte Menu**
9am - 2pm

Featured Dinner Menu
4pm - 7:30pm