



SUNDAY HARBORSIDE CHAMPAGNE BRUNCH

\$27.95 Adults | \$12.95 12 & Under - Sundays 9:00am - 1:00pm | Reservations Recommended

GARDE MANGER SELECTION

Fresh Baby Field Greens
Bountiful Topping Display | Assortment of Dressings
Locally Sourced Wisconsin Cheeses
Cascade of Pineapple and Melons | Crisp Garden Vegetables
Chef's Seasonal Chilled Salad

ICED SEAFOOD SELECTIONS

Smoked Salmon | Traditional Accoutrements*
Iced Shrimp Cocktail | Fresh Lemon, Cocktail Sauce*

SUNRISE SELECTION

Eggs Benedict*
Hickory Smoked Bacon | Sausage Links*
Breakfast Potatoes
Signature Quiche | Sage Gravy*
Cheese Blintzes | Fresh Bananas | Warm Peanut Butter & Chocolate Ganache

SAVORY ENTRÉE SELECTIONS

Chicken Cutlets | Cracked Peppercorn | Wild Mushrooms | English Peas | Brandy*
"Wild Isle" Organic Salmon Cakes | Udon Noodles | Smoked Pepper Remoulade*
Deconstructed Vegetable Wellington | Mushrooms | Asparagus | Hollandaise | Yukon
Seasonal Fresh Vegetables

ACTION STATION

Chef Prepared Omelets*
Made to Order Belgium Waffles*

CHEF'S CARVED SELECTION

Baron of Beef | Au Jus | Horseradish Cream | Prepared Horseradish*

DECADENT SELECTIONS

Assortment of Fresh Pastries & Decadent Desserts

**Menu items change weekly. Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Separate check requests available for parties of eight or less.*