



may 9, 2010

we encourage you to try as many of our small plates as you'd like. all items may also be plated together, if preferred.

breakfast items

**chorizo sausage burrito**

sautéed chorizo, peppers, and onions in flour tortilla, topped with cheese sauce

**strawberry-rhubarb french toast**

warm vanilla sauce

**asparagus-goat cheese quiche**

made with creswick farm eggs

**m&m pancake**

michigan maple syrup

**sausage and bacon**

featuring sobie local pork

entrées

**beef wellington**

beef tenderloin, spinach and onions wrapped in puff pastry. demi glaze

**pretzel crusted walleye**

vegetable du jour, remoulade sauce

**mint and garlic marinated lamb chop**

almond and apricot couscous vegetable du jour

**chicken marsala**

sautéed with marsala, herbs and a hint of morels. rice pilaf

**prime rib of beef**

american fries vegetable du jour, au jus

**honey glazed, roasted ham**

american fries vegetable du jour

brunch cocktail menu

**cygnus kir royal**

sumarroca, cuvee klimt topped with cassis de bordeaux

**champagne cocktail**

zardetto, prosecco di conegliano palm sugar and a splash of bitters

**mimosa**

sumarroca, cuvée klimt topped with fresh orange juice

**cygnus bellini**

zardetto, prosecco conegliano finished with peach liqueur

**cherre royal**

sumarroca, cuvée klimt topped with very cherre tart cherry juice

**bloody mary bar**

smirnoff vodka you finish from a wide variety of fixings-\$1.00

champagne cocktails are complimentary with brunch. alcohol service begins at 12 noon



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