EYE OPENERS
3.00
Bloody Mary
Screwdriver
Silver or Golden Gin Fizz
Kir or Kir Royal

CHAMPAGNE BRUNCH
The items below, your dessert, and beverage, are all included in the entrée price.
Freshly Squeezed Orange, Apple or Grapefruit Juice
Muffins, Coffee Cakes, Croissants and Sweet Rolls
From Our Own Ovens
Fresh Fruit Salad

EGGS BENEDICT 14.00
Canadian-Style Bacon and Poached Eggs on a Fresh Croissant from Our Bakery, Covered with Sauce Hollandaise.

BOUCHÈE FRUITS DE MER 19.00
Lobster, Scallops, Crabmeat and Shrimp, Poached in Chablis and Served in a Puff Pastry Shell.

CHICKEN FRICASSEE 13.50
Diced Chicken and Mushrooms In a Cream Sauce, Served Over Wild Rice.

MIXED GRILL 17.00
Lamb Chop, Medallion of Beef Tenderloin, Chicken, Calf’s Liver and Bacon with Sauce Béarnaise.

MALTED WAFFLE 13.00
Malted Waffle, Belgian Style with Warm Maple Syrup and Whipped Cream. Your Choice of Hormel Ham, Bacon or Stichelmeier Sausage.

SEAFOOD CRÊPES 18.75
Scallops, Shrimp and Mussels Folded in Freshly Baked Crêpes. Topped with Pernod Flavored Cream Sauce.

SHRIMP CHIPPEWA 18.50
Gulf Shrimp and Fresh Mushrooms Sautéed in Herb Butter Flavored with White Wine. Served with Wild Rice.

EGGS ANY WAY 12.50
Two Eggs Poached, Fried or Scrambled with Hormel Ham, Bacon or Stichelmeier Link Sausage.

PETIT FILET 18.25

STUFFED CHICKEN BREAST 14.00
Boneless Breast Stuffed with Wild Rice, Shiitake Mushrooms and Water Chestnuts with Black Cherry Sauce.

SAUCISSON EN CROUTE 14.50
Pork Sausage with Pistachios, Baked in a Flaky Dough. Served with Poached Eggs, Sautéed Spinach, Sauce Madeira.

EGGS BENCHMARK 16.00
Puff Pastry Shell Filled with Diced Chicken and Mushrooms in a Cream Sauce, Topped with Two Poached Eggs and Sauce Hollandaise.

DESSERTS
(Included in Entrée price)
A Selection From Our Pastry Cart
Or
Selected Ice Creams
Butter Pecan, Chocolate Chip, and Vanilla, among others
Coffee, Tea, Milk

Espresso 2.25
Cappuccino 2.25