EYE OPENERS

3.00
Bloody Mary
Silver or Golden Gin Fizz
Screwdriver
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.

BOUCHÉE FRUITS DE MER  19.00
Lobster, Scallop, 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 Stieglmeier Sausage.

SEAFOOD CRÉPES  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 Stieglmeier 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 CROÛTE  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