

***The Palm Court  
Brunch***

*Bloody Mary or Mimosa*

❧ ***First Course*** ❧

*Tropical Fresh Fruit Salad*

*Soup du Jour*

❧ ***Appetizers*** ❧

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*Caesar Salad*

*Created by Caesar Cardini in 1924*

*Jumbo Shrimp Cocktail*

*Served with a Classic Cocktail Sauce*

*Smoked Atlantic Salmon Bouquet*

*Pumpnickel Pyramids, Red Oak Lettuce & Chive Cream Cheese*

*Gorgonzola Salad of Napa Valley Greens*

*Cherry Tomatoes & Cucumbers with a Balsamic Vinaigrette*

❧ ***Entrees*** ❧

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*Eggs Florentine*

*Poached Eggs served with a Mornay Sauce & Baby Spinach over a Potato Pancake*

*Gourmet Omelet*

*Chef's or Western Omelet*

*Classic French Toast*

*Served with Strawberries, Bananas and a Maple Syrup Grand Marnier Sauce*

*A Chef's Selection of Fresh Fish*

*Roasted Free Range Chicken*

*Served with Light Porcini Au Jus & Polenta Croutons*

*Pasta du Jour*

*Steak & Eggs*

*Sliced Filet Mignon on a bed of Vidalia Onions & "Home Fries"*

❧ ***Dessert*** ❧

*The Palm Courts Dessert Special*

*Coffee & Tea*

*\$52.00 Plus Tax and Gratuity*