



The Palm Court Brunch



Bloody Mary or Mimosa

❧ *First Course* ❧

Tropical Fresh Fruit Salad

Soup du Jour

❧ *Appetizers* ❧



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* ❧



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

\$ 45.00 Plus Tax & Gratuity