

MARCH 16 BRUNCH MENU

SALAD

Cesar, Mixed Greens

FRUIT PLATTER

Chef's Selection of Seasonal Fruits

CHARCHUTERIE & CHEESE

SEAFOOD BAR

FRESH GULF SHRIMP

Cocktail Sauce, Lemon, Tobasco

OMELET STATION

CARVING STATION

TURKEY, PRIME RIB, HAM

Beef Au jus, Horseradish Cream, Cranberry Sauce

BRISKET HASH & POACHED EGGS

WAFFLES

CORNED BEEF

MASHED POTATOES

POACHED SALMON WITH IRISH BUTTER SAUCE

KILLARNEY SHEPERDS PIE

STEAMED CABBAGE

ROASTED RED BLISS POTATOES

BAKED CHICKEN W/ WHISKEY CREAM SAUCE

ROASTED PARSNIPS

TRADITIONAL FULL IRISH BREAKFAST

Bacon, Sausage, Grilled Tomato, Mushrooms, Baked Beans, Soda Bread