

Celebrate EASTER.

Sunday, March 31

Please visit [OpenTable.com](https://www.opentable.com) (Cast Iron) for reservations

Fruits and Berries

Watermelon, honeydew, pineapple, mango, kiwi, strawberries, dragon fruit

Chilled and Cold

Sangria Poached Pears - GF

Bibb lettuce, strawberries, bleu cheese, candied red onions, sliced almonds

Truffle Green Goddess

Deviled Eggs - GF

Crispy prosciutto (in egg cartons on fried crispy shallots straw bed)

Spinach Salad - GF

Fresh figs, pine nuts, heirloom tomato, caramel popcorn, smoked blue cheese, sherry vinaigrette

Hand Plucked Assorted Greens

Baby Mesclun mix, romaine, baby kale, arugula

Cherry tomato, cucumber, pickled red onion, asparagus, broccoli, chili tangerine olives, cranberries, pepitas, honey pecans, sweet drop peppers

Marinated redneck cheddar, feta, bacon bits, herb crouton, smoked salmon, cream cheese, bagel thins, sliced gherkins

Honey balsamic, lemon preserved vinaigrette, roasted garlic parmesan

On the Ice

Lemon Shrimp, Green Lip

Mussels - GF, DF

Garlic aioli, mignonette sauce, mini tabasco, melted butter

Sushi Bar

Assorted Chef's selection of Sushi and Sashimi

Cheese & Charcuterie

Chef's selection of artisan cheeses and charcuteries

Whole grain mustard, fig jam, honey, marinated olives, nuts and cornichons, crackers

Easter Boulangerie

Jalapeño corn loaf, beer bread, parmesan chilly lavash, scallion baguette

Cinnamon hot cross buns, assorted muffins, soft rolls, pumpernickel, herbed focaccia

Sliced wheat and Texas toast, chocolate Danish, large croissant

Honey butter, apple butter, rum and raisin butter, chili-lime butter

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Breakfast Chaffers

Soft Scrambled Eggs - GF

Pecanwood Bacon - GF, DF

Link Sausage - GF, DF

Roasted Potato Wedges - GF, DF

Belgian Waffles

Whipped cream, strawberries, berry compote, maple syrup, whipped butter

Chocolate sauce, peanut caramel

Eggs to Order

Organic Eggs

Onions, tomatoes, peppers, spinach, jalapeño, mushroom, cilantro

Ham, bacon, chorizo, cheddar, pepper jack, tomato salsa

Soup

Lamb, White Bean, Kale Chili - GF, DF

Buttered toast

Chef's Carvings

Honey Glazed Baked Ham - GF, DF

Raisin and apricot chutney, sweet potato hash

Slow Cooked Beef Steamship - GF, DF

Charred onion demi, whipped potatoes, sautéed rapini

Ora King Salmon - GF, DF

Soy miso glaze, sesame steamed Bok choy and cauliflower, garlic chips

Pasta and Risotto

Fusilli, spaghetti (gluten-free pasta available), butternut squash ravioli

Forest mushrooms, spinach, caramelized onions, roasted peppers, courgetti, green peas, confit garlic, niçoise olives, smoked chicken, calamari, pancetta, shrimp, chili flakes

Tomato sauce (GF, DF), Alfredo sauce, Pesto sauce (GF)

For the Little Ones

Cheesy Baked Mac-n-Cheese

Chicken Nuggets

Mini Pizza

Buttered Corn - GF

Fruit Kebabs - GF, DF

Ketchup, honey mustard, bbq sauce

The Sweet Tooth

Verrines

Lemon blueberry parfait (Vegan lemon curd, blueberry compote and vanilla coconut yogurt) - GF, DF

Dark chocolate pot de crème, crème fraiche and berries

Green matcha tiramisu, strawberries

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Warm Goodness

Rocky road bread pudding, crème anglaise

Mini apple pies, sugar dust

Cakes and Tarts

Layered carrot cake with mascarpone mousse

Flourless chocolate cake, raspberry coulis
– GF, DF

Exotic berry fruit tart

Easter Cupcakes

Vanilla bean cupcake, strawberry cream

German chocolate cupcake

Bunny Cookie Decoration Station

Egg-shaped assorted cookies, royal icing, colorful toppings

Chocolate Easter eggs

Chocolate Bunny Fondue Station

Marshmallows, pretzels, diced fresh fruit, wafers, Easter eggs and bunnies

GF – Gluten Free

DF – Dairy Free

\$78 Adults, \$42 children 6–12 (plus tax)

Complimentary For Children 5 & Under

From 10:45 a.m. To 2:00 p.m.

<https://www.opentable.com/cast-iron-at-the-omni-fort-worth>