

Welcome to the Dining Room

Bakery Selection

Fresh Baked Danishes and Scones

Homestead Donuts

Buttery Croissants and Buttermilk Biscuits

Cold Selection

Selection of Fresh Cut Fruit and Berries GF,V

Classic Caesar Salad

Hearts of Romaine, Parmesan cheese, croutons

Traditional Waldorf Salad GF

Apples, grapes, walnuts, celery

Breakfast

Skillet Potato Hash with Roasted Winter
Vegetables GF

Blueberry Sausage GF

Pecanwood Smoked Bacon GF

Country Ham Eggs Benedict

Vanilla Pancakes with Northern Maple Syrup

Chef Prepared Omelets and Eggs

Coastal Selection

Lemon Poached Tiger Shrimp GF
Cocktail Sauce

House Cured Salmon GF
Capers, pickled red onions, chopped egg, mini bagels

Allegheny Smoked Trout GF
Mustard dill sauce

Entrees

All entrees served with soft rolls and whipped butter

Whole Roasted Prime Rib of Beef* GF
Horseradish sauce, rosemary au jus

Pan Roasted Arctic Char GF
Citrus rice pilaf, sautéed broccolini

Butter Poached Asparagus GF
Roasted tomato, lemon vinaigrette

Glazed Carrots, Spring Peas
and Mushrooms GF

Roasted Yukon Gold Potatoes GF

Crab Bisque GF

Desserts

Crème Caramel

Pineapple Upside Down Cake

Chocolate Cream Pie

Raspberry Charlotte Royale

GF - Gluten Free V - Vegan

An automatic service charge of 20% applies to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.