

# Sunday Brunch Menu

served on June 1, 2025  
from 10:30 AM - 2:30 PM



*Maple Glazed Ham with Pineapple Stuffing and Asparagus \$10.50*

*Omelet - build your own (ham, sausage, bacon, mushrooms, spinach, tomatoes, onions or peppers topped with cheese) served with hash browns and toast \$8.50*

*French toast with whipped cream and served with bacon or sausage \$8.25*

*Creamed dried beef over toast with served with hash browns \$8.25*

*Assorted beverages available please ask your server*

***Consuming raw or undercooked eggs, meat, fish and poultry may increase your risk of food born illness. In addition, we handle wheat, soy, peanuts and other nut products and potential allergens in the food production areas of our community.***

# Sunday Brunch Menu

served on June 8, 2025  
from 10:30 AM - 2:30 PM



*Seared Salmon with a Lemon Caper Sauce, Rice Pilaf and Green Beans \$11.50*

*Omelet - build your own (ham, sausage, bacon, mushrooms, spinach, tomatoes, onions or peppers topped with cheese) served with hash browns and toast \$8.50*

*French toast with whipped cream and served with bacon or sausage \$8.25*

*Creamed dried beef over toast with served with hash browns \$8.25*

*Assorted beverages available please ask your server*

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