

Sunday Brunch Menu

Served on September 29, 2024
from 10:30 AM -2:30 PM



Homemade ground beef Shepherd's pie topped with gravy and served with garlic roasted broccoli florets \$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 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 borne 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 October 6, 2024
from 10:30 AM -2:30 PM



Pan seared salmon with tarragon butter, garlic mashed potatoes and a vegetable d'jour
\$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 served with hash browns \$8.25

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