



Holiday Brunch

\$35 per person *Menu*



BRUNCH ITEMS

(Choice of Three Entrées)

CANADIAN BACON BENEDICT

Hollandaise | English Muffin | Brunch Potatoes

TRADITIONAL BREAKFAST

Fluffy Scrambled Eggs | Choice of Bacon, Apple Sausage or
Canadian Bacon | English Muffin | Brunch Potatoes

BRIOCHE FRENCH TOAST

Fresh Berries | Warm Maple Syrup | Whipped Cream

AVOCADO TOAST

Mult-Grain | Zesty Avocado | Heirloom Tomatoes
Feta Cheese | Micro Greens

“NOT SO TRADITIONAL” CHICKEN & WAFFLES

Poached Egg | Cheddar Waffle | Honey Cinnamon Butter
Maple Syrup

CHAR-GRILLED CHOPHOUSE BURGER*

Brioche Bun | Grilled Onion | Bacon | Cheddar | Lettuce | Tomato
House Sauce | Brunch Potatoes

OPEN-FACED CRAB SANDWICH

Artichokes | Tomatoes | Parmesan | Cheddar | Toasted Sourdough
Brunch Potatoes

GRILLED CHICKEN COBB SALAD

Romaine | Blue Cheese | Radish | Bacon | Cucumber
Hard-cooked Egg | Tomato | Avocado Vinaigrette
Side of Ranch Dressing

INCLUDED

Assorted Holiday Cookies + Pastries Platter for the Table
Coffee, Iced Tea, Soda

COURSE ADDITIONS

Lobster Bisque or New England Clam Chowder +\$12 per person
Chef's Dessert +\$9 per person

HOLIDAY COCKTAILS

PEPPERMINT SWIRL MARTINI \$15

Grey Goose Vodka | Borghetti Espresso Liqueur white crème de cacao
Monin Peppermint

WINTERLAND MARGARITA \$16

Don Julio Blanco Tequila | triple sec, Re'al Cream of Coconut
Monin Agave | fresh lime

** A minimum of 20 people is required for Ala Carte Holiday Brunch Event.

*Only available for daytime events