



AT THE WATER'S EDGE
A RESORT TRADITION SINCE 1986

DOCKSIDE'S SPECTACULAR SUNDAY BRUNCH

FRESH FRUIT AND SEASONAL SALADS

Assorted seasonal fruits and salads including; curry cashew chicken salad, house-made Idaho potato salad, pasta salad and organic vegetable salad.

CHEESE, SAVORY BREADS AND PASTRIES

An ever changing array of artisan cheeses, complemented by bread sticks, crackers, fresh-baked breads, muffins and pastries.

SIGNATURE MEATS AND ENTRÉES

Smoked bacon, sausage varieties, egg benedicts, French toast, au gratin potatoes, fresh seasonal vegetables and rotating "Chef's signature dishes."

FROM THE CARVING BOARD

Fresh-roasted turkey with stuffing, smoked honey glazed ham, fresh Northwest salmon, and a signature beef dish. Carved by our chef attendants and served with sauces and condiments.

INTERACTIVE KIDS CORNER

Mini corn dogs, mac & cheese, favorite cereals, Jell-o® cups, fruit skewers and more.

OMELETS AND EGGS TO ORDER BAR

"MADE TO ORDER" FRENCH CRÊPES

Complete with our house-made Grand Marnier sauce and whip cream.

DOCKSIDE SIGNATURE DESSERTS

Chocolate caramel cashew cake, limoncello cake, strawberry cheese cake, mac daddy coconut cake, miniature crème brûlée, florentines, fresh fruit tarts, cupcakes and cream puff swans.

"MADE TO ORDER" CHAMPAGNE MIMOSA BAR

Wild Idaho huckleberry, classic or fresh fruit, prepared with Resort Label Champagne.

DOCKSIDE