



Easter Brunch Menu

MARCH 31, 2024 | 9 AM - 6 PM

\$64.95 PER PERSON | CHILDREN (5-12) \$29.95 | CHILDREN (4 & UNDER) FREE

Not Inclusive of Idaho sales tax & gratuity

Salad Station

Quinoa Salad with Kale & Butternut Squash

Pistachio Ambrosia Salad

Potato Salad

Curry Cashew Chicken Salad

Fresh Fresh Fruit Display

Green Salad with Assorted Toppings

Caesar Salad

Curry Cashew Chicken Salad

Antipasto Station

Traditional Hummus | Fried Pita Bread | Olive Tapenade | Cherry Peppers | Pickled Asparagus

Pickled Green Beans | Sliced Prosciutto | Sun Dried Tomatoes Pepperoncinis | Hard Salami

Genoa Salami | Capicola | Marinated Artichoke Hearts | Sweet Gherkin Pickles

Artisan Cheese & Cracker Assortment

Cheddar | Havarti | Muenster | Gouda | Pepper Jack | Swiss | Herbed Chevre | Herbed Boursin | Garlic Cracker Assortment | Breadsticks | Seasonal Warm Brie | Dried Fruit & Nut Topping

Assorted Breads & Pastries

Fresh Baked Scones | Assorted Muffins | Rolls | Danishes | Cinnamon Coffee Cake
Huckleberry Coffee Cake | Butter

From the Carving Board

PEPPER CRUSTED PRIME RIB
Au Jus and Creamy Horseradish

HONEY GLAZED SMOKED HAM
Served with Assorted Mustards

HICKORY RUBBED SALMON
Cajun Tartar Sauce and Lemon

Chilled Seafood Display

Shrimp Cocktail

Chilled Clams & Mussels

Ahi Poke Shooters

Smoked Salmon Lox

Cream Cheese, Capers, and Toasted Bagel Chips

Made-To-Order Crepes

Bavarian Cream Filling | Grand Marnier | Assorted Fruit Toppings | Whipped Cream

Signature Brunch Selections

Available Until 2 PM Only

Traditional Eggs Benedict

Dockside Poppyseed Potatoes

Assorted Root Vegetables

Scrambled Eggs with Cream Cheese & Chives

Crème Brulee French Toast

Brown Sugar Bacon

Andouille Sausage with Onions & Peppers

Breakfast Sausage Links

Herb Roasted Red Potatoes

Biscuits & Gravy

Made-To-Order Omelets

Available Until 2 PM Only

Diced Smoked Ham | Crispy Bacon Bits | Sausage | Bay Shrimp | Monterey Jack Cheese
Cheddar Cheese | Pepper Jack Cheese | Diced Tomatoes | Diced Green Onions | Peppers Red Onions
Fresh Spinach | House-made Salsa | Mushrooms | Asparagus

Signature Dinner Selections

Available After 2 PM Only

Lobster Macaroni & Cheese

Garlic Mashed Potatoes

Roasted Butternut Squash

Herb Roasted Red Potatoes

Classic Chicken Parmesan

Braised Boneless Short Ribs

Brown Gravy

Grand Display of Assorted Miniature Desserts from Executive Pastry Chef Debbie Hime.

KIDS' STATION

Scrambled Eggs | Mini Pancakes | Hash Brown Patties | Macaroni & Cheese | Chicken Strips
Mini Corn Dogs | Pudding Cups | Rice Crispy Squares



RESERVATIONS

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