

Happy Mother's Day & Congratulations Graduates

Sunday, May 8th, 2016 Hours: 9:30am – 1:30pm

Entrees include our Appetizer & Salad Buffet, and House-made Desserts Locally crafted Bloody Marys & Mimosas with Fresh Squeezed Orange Juice \$7

Bananas Foster French Toast

With house-made caramel sauce, herb chicken sausage, fresh fruit \$23

Shrimp & White Cheddar Omelet 1677

Thick-cut smokehouse bacon, roasted redskin potatoes, asparagus \$24

Crab Cake Benedict

Soft poached eggs, twin petite crab cakes, spring vegetables, hollandaise sauce \$25

Roasted Airline Chicken Breast

Fingerling potatoes, haricot vert, porcini mushroom cream sauce \$26

Roasted Colorado Lamb GF7

Sweet potato puree, steamed asparagus, lamb jus \$28

MSU Organic Pork Loin (GF)

Apple cider glaze, white and wild rice pilaf, baby carrots \$26

Teriyaki Glazed Salmon (GF)

With citrus scented rice and medley of peppers \$27

Grilled Filet Mignon (GF)

6oz filet, buttermilk mashed potatoes, haricot vert, demi-glace \$32

Black Angus Prime Rib (GF)

12oz cut, roasted fingerling potatoes, asparagus, rosemary au jus \$30

Children's Selections

Pancakes, Chicken Tenders or Macaroni and Cheese \$11

(GF) - Gluten Free or can be made Gluten Free. Please talk with your server





