



Easter Sunday Brunch

Course One

choose one of the following...

Champagne Cocktail or Refreshing Mimosa

Course Two

choose one of the following...

Filet Mignon Benedict

Two poached farm fresh eggs with beef tenderloin grilled to your preferred temperature, on an English muffin. Topped with chef Berk's béarnaise sauce and served with our brunch potatoes.

Fresh Maine Lobster Benedict

Two poached farm fresh eggs with fresh Maine lobster on an English muffin. Topped with our chef's hollandaise sauce and served with our brunch potatoes.

Surf & Turf Benedict Benedict

Two poached farm fresh eggs one topped with fresh Maine lobster & one with filet mignon on toasted English muffin. Topped with our chef's hollandaise & Béarnaise sauce and served with our famous brunch potatoes.

French Vanilla Bean Soaked French Toast

Served with syrup and your choice of house made Macadamia-Coconut rum butter, sliced fresh bananas & homemade chocolate sauce or our chef's cinnamon apple compote.

Wild Blueberry Stuffed French Toast

Thick challah bread soaked in vanilla bean, egg and cream, stuffed with fresh blueberry and cream cheese filling. Served with our Chef's homemade blueberry Vermont maple syrup.

Belgian Style Waffles

Served with syrup and your choice of house made Macadamia-Coconut rum butter, sliced fresh bananas & homemade chocolate sauce or our chef's cinnamon apple compote.

Southwestern Omelet

Imported Spanish chorizo sausage, fresh horseradish, sautéed green & red peppers, and Vermont cheddar cheese, folded into farm fresh eggs. Served with our brunch potatoes and toast.

Spinach and Mushroom Omelet

Fresh spinach and Cremini mushrooms folded into farm fresh eggs with French brie. Served with toast and our brunch potatoes.

Applewood Smoked Bacon and Vermont Cheddar Omelette

Savory Applewood smoked bacon and sharp Vermont Cheddar, served with our Famous Garage Brunch Potatoes.

Jumbo Lump Crab Cobb Salad

Chopped Romaine lettuce, crumbled gorgonzola cheese, hard boiled egg, Roma tomatoes, and bacon. Topped with fresh shelled jumbo lump crab meat.

Garage Poached Eggs

Lightly poached farm fresh eggs served with Nova Scotia smoked salmon, crisp asparagus and our homemade Hollandaise, on a toasted English muffin.

Flame Grilled NY Sirloin and Eggs

An 8oz, house aged NY sirloin, grilled to temperature and served with two eggs, any style, and our famous brunch potatoes, & toast.

Course Three

choose one of the following...

Warm Apple Strudel

Crisp Filo pastry filled with baked Granny Smith apples and berries. Served with a white chocolate Gelato & caramel sauce.

Chocolate Bread Pudding

Our homemade Holiday chocolate bread pudding served molten warm and drizzled with espresso chocolate sauce.

Live Jazz

\$29.95 adults, \$19.95 children under 13