

MOTHER'S DAY BRUNCH

\$59.95 adults \$21.95 up to 12 years old

FRESH BAKED BREAD AND PASTRIES

French rolls, house baked bread, croissants, bagels, cheese & raspberry danish preserves, cream cheese and butter

FRESH FRUIT DISPLAY

Cantaloupe and honeydew melons, pineapple and seasonal berries

MEDITERRANEAN DISPLAY

A beautiful display of local artisan cheeses, grilled asparagus, eggplant, red peppers, tuna, capers, marinated mushrooms, artichoke hearts, imported olives, provolone cheese and genoa salami and more

SPINACH SALAD

Early spinach served with craisins, candied walnuts, spicy croutons and poppy seed dressing

SMOKED SEAFOOD DISPLAY

Smoked salmon, cherry smoked bay scallops, mussels and Maine shrimp, capers, diced red onion, pumpernickel bread

CAESAR SALAD

Crisp romain lettuce, parmesan and garlic croutons, house made dressing

EGGS BENEDICT

(10:30am & 12:30pm)

Poached egg, Canadian bacon, English muffin, hollandaise sauce

HICKORY SMOKED BACON AND BROWNED SAUSAGE

(10:30am & 12:30pm)

HERB ROASTED RED POTATOES

BLUEBERRY STUFFED FRENCH TOAST

(10:30am & 12:30pm)

Challah bread stuffed with Maine blueberry compote, dipped in egg wash and pan fried, Maine maple syrup

HADDOCK HARRIS ISLAND

A fresh filet wrapped around Maine shrimp stuffing served with lobster sauce

CARVING STATION

Slow roasted prime rib, au jus golden tom turkey, pan gravy

CROQUE MADAME

Grilled ham and cheese sandwich topped with sunnyside up fried egg

MAINE MUSSELS

(2:30pm)

Native mussels served with garlic, herbs, white wine and a splash of cream

HARICOT VERTS

(2:30pm)

SAUTE STATION

(2:30pm)

Lobster ravioli & basil burre blanc sauce Tortellini and 4 cheese pesto alfredo or marinara sauce

DESSERT

Mixed berry sabayon
Sticky toffee cake, sea salt caramel
Raspberry chocolate mousse
Cheesecakes
Other assorted sweets
Coffee & Tea