

Easter Brunch

SUNDAY, APRIL 5, 2026
10:15 AM - 2:45 PM

SOUP

LOBSTER BISQUE

SALADS

TOMATO & MOZZARELLA

Balsamic Vinaigrette

CLASSIC CAESAR

Parmesan, Garlic Croutons

KALE & QUINOA

Port Cherries, Candied Pumpkin Seeds,
Goat Cheese, White Balsamic Vinaigrette

SPINACH SALAD

Spinach, Eggs, Bacon,
Raspberry Vinaigrette

ASPARAGUS

Roasted Red Pepper, Lemon Vinaigrette

SEAFOOD

**BUTTERMILK "SHORE LUNCH"
CALAMARI**

Hazelnut Romesco

ADULTS | KIDS 5-11 | KIDS 4 & UNDER
\$89.95 | \$39.95 | FREE

CARVING STATION

SKUNA BAY SALMON

Whole Roasted

BONE-IN HAM

Red Eye Gravy



RAW BAR

EAST COAST OYSTERS

Lemon, Cocktail Sauce, Mignonette

SHRIMP COCKTAIL

SMOKED SALMON

Crème Fraîche, Marbled Rye Baguette

TUNA POKE

Sweet Potato Chips

DESSERT TABLE

GERMAN CHOCOLATE CAKE

BOURBON SPICE CAKE

CARROT CAKE

TORTOISE PIE

KEY LIME PIE

CHERRY PIE

ASSORTED COOKIES

Oatmeal Raisin, Sugar,
Chocolate Chip

FRESH FRUIT PLATTER

Whipped Cream

Brunch Specialties

SCRAMBLED EGGS

EGG BENEDICT

Béarnaise Sauce

LINK SAUSAGE

MAPLE BACON

**DEVILED EGGS WITH
CRISPY BACON**

BRAISED SHORT RIBS

BROCCOLINI

HERB ROASTED POTATOES

GREEN BEANS ALMONDINE

BUTTERY MASHED POTATOES

HONEY GLAZED CARROTS

**BELGIAN
WAFFLE STATION**

Delectable Topping Options:

CHERRY COMPOTE

CHOCOLATE GANACHE

BANANAS FOSTER SAUCE

FRESH BERRIES

BEVERAGES, TAX, AND GRATUITY NOT INCLUDED

PLEASE INQUIRE ABOUT GLUTEN-FREE OPTIONS

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs,
or unpasteurized milk may increase your risk of food-borne illness.

#CELEBRATEATTORTOISE