

Brunch \$38.00

Mendenhall Inn

DINING ROOM

Fall Champagne Brunch Menu

**Join Us at the
Bar for Brunch
\$33.00**

**Must be seated at bar*

SEPTEMBER 15, 2019 - DECEMBER 1, 2019 AND DECEMBER 29, 2019 - JANUARY 5, 2020
(DECEMBER 8, 15 AND 22, 2019 - SPECIAL HOLIDAY BRUNCH)

Sunday 10:00am - 2:00pm

ALEXANDER'S BAR AND GRILLE NOW OPEN ON SUNDAYS
SERVING OUR BAR AND GRILLE MENU

Starters

CHAMPAGNE

BLOODY MARY BAR

MIMOSAS

FRESH PASTRIES

Freshly Baked Assorted Scones / Danish / Bagels / Chocolate Croissants

CHILLED SEAFOOD BAR

*Cucumber Encrusted Poached Salmon / Oysters on the Half Shell / Crab Claws / Clams on the Half Shell
Assorted Smoked Fishes / Peel and Eat Shrimp / Gourmet Seafood Salad / Lobster Salad
Chilled Lemon Infused New Zealand Mussels with Sweet Chili Mousse / Ahi Tuna*

SOUP

Lobster Bisque

SALAD BUFFET

*Grilled Portabella Mushrooms & Roasted Red Peppers / Thai Chicken Salad
Chicken Salad / Classic Caesar Salad / Buffalo Bleu Cheese Deviled Eggs*

ANTIPASTO STATION

*Prosciutto Ham / Capicola / Genoa Salami / Assorted Imported Cheeses
Stuffed Cherry Peppers / Marinated Artichokes / Roasted Red Peppers / Kalamata Olives
Grilled Asparagus & Assorted Vegetables with a Drizzled Balsamic Reduction
Pesto / Tomato / Crab / Locatelli Bruschetta
Assorted Fresh Baked Breads Served with Herb Olive Oil Dip*

PRIME RIB STATION

*Slow Cooked Prime Rib Sliced by Our Chef
Served with Au ju and Horseradish aioli*

Brussels and Bacon

*Sauteed Brussels sprouts with garlic, olive oil, red onion and thyme,
tossed with aged cheddar cream, applewood smoked bacon and parmesan reggiano*

YOGURT PARFAIT BAR

Assorted toppings

SIGNATURE EGG STATION

Omelets Made to Order / Eggs Benedict / Hatfield Sausage Links / Applewood Smoked Bacon / Breakfast Potatoes

WAFFLES STATION

Freshly Made Waffles / Whipped Cream / Warm Maple Syrup / Whipped Cinnamon Butter / Fresh Berries

MENDENHALL SIGNATURE CRAB CAKES

Jumbo lump crabmeat broiled to perfection. Served with a chipotle remoulade sauce.

FLAMBÉ DESSERTS

Bananas Foster

Sliced bananas in a light caramel, banana liqueur and Myers Rum served over Haagen-Dazs vanilla ice cream

Seasonal Flambe Dessert Special

DESSERT BUFFET

Fresh Fruit Kabobs Display / Chocolate Mousse / Chocolate-Covered Strawberries / Cannolis

Selection of Individual Mini Desserts

Assorted Cheese Cake Pops / Oreo Brownies / Toffee Crunch Blondies / Lemon Crumb Bars / 7 Layer Bars

Meltaway Bars / Luscious Lemon Squares / Apple Crumb Cakes / Chocolate Peanut Butter Stacks

Summer Berry Stacks / Chocolate Chunk Brownies / Raspberry Tango Bars

Cup Cakes

Reese's Peanut Butter / Chocolate on Chocolate / Red Velvet / Vanilla

Mini Dessert Cups

Tiramisu / Raspberry / Lemon / Triple Chocolate

It is recommended, by the County Health Department, to remind all guests that consuming raw or under cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne illness. Especially if you have certain Medical Conditions.