

In the Dining Room

# Mendenhall Inn

## Champagne Brunch Menu

Join Us at the  
Bar for Brunch

Appetizer and Dessert  
Buffet Only \$32.00

Appetizer & Dessert  
Buffet Only \$28.00

Sunday 10:00am - 2:00pm  
\$36.00

Full Brunch \$33.00  
\*Must be seated at bar

**SPECIAL**  
**BLOODY MARY OF THE DAY**  
10.00

**COMPLIMENTARY STARTERS**  
Champagne or Mimosa

**TABLESIDE FLAMBÉ**  
**INTERNATIONAL COFFEE** 10.00 Each  
Mendenhall Coffee Grand Marnier & Kahlua  
Irish Coffee Irish Whiskey & Kahlua  
Keoke Coffee Brandy & Kahlua

Seasonal Non Alcoholic Drink

### PASTRIES, WAFFLES, YOGURTS

Freshly Baked Assorted Scones, Croissants, Chocolate Croissants, Assorted Yogurt Parfaits, Freshly Made Waffles, Whipped Cream, Whipped Cinnamon Butter, Fresh Berries

### CHILLED SEAFOOD BAR

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

### SOUP AND SALAD BUFFET

Soup du Jour, Grilled Portabella Mushrooms & Roasted Red Peppers, Grilled Asparagus & Assorted Vegetables with a Drizzled Balsamic Reduction, Caprese Salad, Thai Chicken Salad, Chef Pasta Salad, Chicken Salad, Classic Caesar Salad, House Garden Salad

### ANTIPASTO STATION

Prosciutto Ham, Capicola, Genoa Salami, Assorted Imported Cheeses, Stuffed Cherry Peppers, Marinated Artichokes, Roasted Red Peppers, Kalamata Olives & Mesclun Greens,

### OMELET STATION

Made to Order

### SELECT ONE ENTRÉE:

**Chefs Fish of the Day**

**Maple Citrus Salmon** - 4 oz. North Atlantic fillet marinated and grilled, complemented by apricot scented basmati rice and an English cucumber, Daikon radish, blood orange relish and finished with a fig balsamic glaze

**Parmesan Crusted Striped Bass** - 4 oz. Striped bass fillet coated with a blend of fresh herbs, toasted bread crumbs and aged parmesan cheese and vine ripped tomatoes, atop sautéed spinach, served with a savory béchamel sauce

**Chicken Saltimbocca** - 4 oz. Sautéed chicken topped with thinly sliced prosciutto and sharp provolone finished with a Madeira demi glace, served with housemade potato

**New Zealand Lamb Chops** - Three chops served with a apple rosemary demi-glace and served with our house potato

**Cinnamon Brioche French Toast** - Cinnamon brioche enrobed with fine quality cream, egg yolk and vanilla syrup, caramelized to a golden brown and served with sausage links and fresh berries

**Smoked Salmon Benedict** - Two poached eggs, smoked salmon and Old Bay hollandaise sauce on toasted bagel, served with breakfast potato

**Classic Eggs Benedict** - Two poached eggs, Canadian bacon with hollandaise sauce on toasted English muffins, served with breakfast potato

### MENDENHALL HOUSE SPECIALTIES AND BRUNCH COMBINATIONS

**Crab Cake** (Additional 4.00)

Combination of jumbo and super lump crabmeat broiled to perfection, served with chipotle remoulade sauce and our housemade potato

**Crab Piccata** (Additional 3.00)

Jumbo lump crabmeat and a caper lemon butter sauce served with basmati rice

**Eggs Maryland** (Additional 4.00)

Crab cake and one poached egg on a toasted English muffin, served with Old Bay hollandaise sauce and breakfast potato

**Filet Mignon and Eggs Benedict** (Additional 4.00)

3 oz. filet mignon, one poached egg, Canadian bacon and béarnaise sauce on toasted English muffin served with breakfast potato

**Beverages** - Chilled Juices, Coffee, Decaffeinated Coffee, Herbal Teas, Iced Teas and Sodas

### DESSERT FLAMBÉ

Bananas Foster and Fresh Berries

### ASSORTED DESSERT BUFFET

Chocolate Mousse, Funnel Cake, a Fine Selection of Miniature Desserts, Cakes

### CHOCOLATE FONDUE

Served with strawberries, melon, marshmallow, Rice Krispy bars and pretzel rods

**CHILDREN'S ENTRÉES** - 10 Years and Under 20.00

Cinnamon French Toast, Scrambled Eggs, Chicken Tenders or Eggs Benedict

Buffet Only 16.00

### EYE OPENERS

Espresso 4.00 • Cappuccino 4.00 • Irish Coffee 6.00 • Mendenhall Coffee 6.00 • Bloody Mary 6.50

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.