ST. PHAPPY SO TRICK'S

SUNDAY, MARCH 17 10AM - 4:30PM

CHAMPAGNE BRUNCH MENU

INCLUDES TWO COMPLIMENTARY GLASSES OF CHAMPAGNE

CHEF'S CARVING STATION

Slow-Roasted Prime Rib & Au Jus

Assorted Eggs Benedict
Biscuits with Sausage Gravy
Waffles, Pancakes & French toast
Fresh Funnel Cakes & Beignets
Cheese Blintzes with Berry Sauce
Chefs Omelet Station
Applewood-Smoked Bacon
Breakfast Sausage Links
Ham, Basil, Feta Scramble
Southwest Scramble
Seasoned Hash Browns

Herb-Roasted Chicken

Roasted Brussel Sprouts

Sautéed Carrots with Parsley Butter
Pacific Steelhead Trout
Corned Beef & Cabbage
Buttered Corn
Whipped Potatoes & Gravy
Deep-Fried Fantail Shrimp
Shrimp Cocktail
Chesapeake Bay Oysters on the Half-Shell
Mixed & Composed Salads
Potato Bacon Soup & Menudo
Fresh Fruit
Pastry Chef's Assorted Desserts
Ice Cream Dipping Station

39.95

THE EAGLES BUFFET

Chef's selection subject to change based on availability. *Eating raw or undercooked meat, poultry, fish, shellfish and eggs can increase the risk of foodborne illness.

Tax and gratuity not included.