

EASTER BRUNCH

THE DRISKILL GRILL

\$95 adults | \$45 kids

caesar salad

cornbread crouton, aged parmesan, white anchovy

waldorf salad

apples, celery, grapes, toasted walnuts, bibb lettuce

seasonal fresh fruit, assorted berry baskets

assorted cheese & charcuterie boards

smoked salmon assorted whipped cream cheeses, deviled eggs, assorted bagels

pastry shop baked goods

crusty breads, croissants, danish

seafood on ice

shrimp cocktail, mustard, lemon tabasco

oysters, blood orange mignonette, hot sauce

snow crab claws, mustard sauce, horseradish

omelets prepared to order

ham, bacon, sausage, tomato, spinach, mushrooms, peppers, scallions, jalapenos, cheddar, pepper jack

texas shaped waffles prepared to order

maple syrup, whipped cream, fresh berries

smoked prime rib of beef,

au jus, creamed horseradish

porchetta, chorizo-apricot stuffing

chicken saltimbocca, sage jus

blackened salmon, sun dried tomato buerre blanc

roasted vegetables

bleu cheese spinach

garlic thyme potato gratin

pastry shop's selection

holiday cakes, pies & confections

carrot cake with "honey stung" cream cheese, chocolate-caramel croissant pudding, easter petit fours, lemon meringue pies, banana pudding trifle, 1886 chocolate cake, lemon ginger shortbread, earl grey panna cotta, pound cake with fresh berries

20% gratuity will be added to all parties

*There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions. Items are prepared to your specific request of doneness. Dressings may contain raw egg. Please make us aware of any dietary restrictions.