



EASTER SUNDAY BRUNCH 2025

*Seatings 10 a.m. - 2:45 p.m. By Reservation
(A La Carte Dinner Menu After 5:00 p.m.)*

AMUSE

Deviled Egg

CHOICE of APPETIZER

Cobb Salad ~ Shrimp Cocktail (3) ~ Brie Brulé Tartine ~ Petite Quiche

CHOICE of ENTRÉE

Traditional Easter Ham

with mashed potatoes, gravy, haricots verts, carrots

Crab Benedict

2 poached eggs, crab & sliced tomato on an English muffin, hollandaise and potatoes or fruit

Mixed Berry Cinnamon Sugar French Toast Sticks

served with bacon

Lobster Oscar Omelet

served with fruit or potatoes

Crispy-Skinned Red Snapper

with mango coulis, roasted corn salsa, coconut rice

French-Cut Grilled Pork Chop

caramelized apple-and-onion compote, mashed potatoes, haricots verts

Chicken Pot Pie

a rich stew of chicken, peas, carrots, onion and celery with a puff pastry crust

New England Steak Tips and Eggs

sauteed steak tips in garlic-and-herb butter and 2 eggs your way,
with asparagus and marble potatoes

CHOICE of DESSERT

Carrot Cake ~ Easter Blondie ~ Chocolate Layer Cake



Adults \$55. Per Person
Kids 6-12 ~ \$30; 5 and under ~ \$20

Call (302)227-0615 or Reserve at Open Table