

Easter Brunch

at Stone Harbor Golf Club

Sunday April 16th, 10am- 2pm

Breakfast Selections...

fresh fruit display, greek yogurt, granola

selection of muffins, danish, sticky buns, bagels & breads

citrus house cured salmon, cream cheese, capers, red onion

chef's omelet station

eggs benedict, parma ham & tomato, grilled ciabatta, basil hollandaise

snores french toast

farm fresh herb scrambled eggs

smoked bacon & sage sausage

Lunch Selections...

baby kale, ricotta salata, candied cashew, red quinoa, white balsamic vinaigrette

israeli cous cous, grilled spring vegetables, caramelized onions, sherry vinaigrette

caesar salad, kalamata olives, crumbled blue cheese, sundried tomatoes

house cured pork loin, maple brown sugar glaze

chargrilled chicken breast, spring wild mushrooms, polenta

seared tile fish, rainbow swiss chard, spring onion vinaigrette

herb roasted tri color fingerling potatoes, chargrilled asparagus with lemon

chef's dessert tables

\$45 Adult/ \$25 Children
Kindly Call For Reservations - 609-465-9270 x2