

SGYC EASTER BRUNCH MENU

DINING ROOM SEATING FROM 9:00AM- 2:00PM

Bread Pudding French Toast

bourbon caramel sauce, chantilly cream, fresh berries 10

Baked Deep Dish Corn Beef Hash & Eggs

2 eggs, pomme fondant, crème fraiche, herb salad 11

Baked Tomato & Onion Tart Provencal

puff pastry, tomato, caramelized onions, goat cheese, arugula, basil vinaigrette 11

Chicken, Walnut & Apple Sandwich

croissant, spring green salad, basil vinaigrette 10

Easter Eggs Benedict w/ Hollandaise Sauce

pomme fondant, fresh fruit **Choose:** Fresh Lump Crab 14 **OR** Prosciutto 11

Nova Scotia Smoked Salmon Platter

DZ Akins' bagel, boursin cream cheese, sliced heirloom tomato, hothouse cucumber, capers, gherkins,
dill mustard sauce 13

***Chef's Rabbit Stew**

pinot noir, marble potatoes, mushrooms, parsnips, rosemary oil, garlic bread 16

***Salmon Risotto**

chardonnay, wild mushrooms, parmesan, lemon, tarragon 19

***Individual Beef Wellington**

wild mushroom duxelle, pomme fondant, horseradish crème fraiche, grain mustard
28

Lil' Peeps Stuff: 7ea.

Mac & Cheese, Chicken Fingers, Grilled Ham & Cheese, Scrambled Eggs
All Served with Crispy Fries, Tater Tots, Homemade Slaw or Fresh Fruit Salad

COCKTAILS, WINE & DESSERT SPECIALS!

***ITEMS SERVED ALL DAY, PUB GRUB MENU SERVED FROM 2-6PM (CLOSING)
PLEASE SIGN UP IN THE LOBBY**

OR CALL: (619) 222.1214 OR (619) 876.5039 TO MAKE YOUR RESERVATIONS!