

TRADITIONS

TRADITIONAL FOODS. MODERN FLAVORS



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Father's Day Brunch

Sunday June 16th, 11am-2pm

Adult \$52.95 Children (ages 3-10) \$22.95

**** Includes a Bloody Mary for Dad****

Must be 21 and up for Craft Mimosa

Includes: Juice, Coffee, and Tea

Fruit Salad

Scrambled Eggs

Bacon

Breakfast Potatoes

Biscuits & Gravy

Chef's Veggie Frittata

French Toast

With Candied Bacon & Apple Bourbon Sauce

Chicken & Biscuits

Red Beans and Rice

BBQ Chicken and Steak

Bowtie Pasta with Pesto Cream Sauce

Smoked Salmon & Trout

Cream Cheese, Capers, Lemons, Boiled Egg

Citrus Poached Shrimp Cocktail

Cocktail Sauce, Lemons

Caesar Salad

Shaved Parmesan, Garlic Croutons, Creamy Garlic Dressing

Italian Pasta Salad

Broccoli, Cherry Tomatoes, Cucumbers, Mozzarella Cheese,
Genoa Salami, Red Onions, Black Olives, Rigatoni, Italian Dressing

Chef's Soup of the Day

Smoked Tomato Bisque and Chili with Assorted Rolls with Butter

Prime Rib

Garlic Mashed Potatoes Sauteed Vegetables

Steak and Hashbrown Melt

Sauteed Peppers and Onions, Grilled Steak Bites, Crispy Potatoes,
Cheddar Cheese, Green Onions, Chipotle Ranch

Cold Cereals Selection

Assorted Dry Cereals & Granola

Breakfast Breads

English Muffins, Assorted Bagels, Sliced Breads with
Honey, Peanut Butter, Jams, Jellies

From the Lodge Pastry Shop

Specialty Made Danish, Pastries,
Colonial Williamsburg Mini Muffin Collection,
Red Velvet Cheesecake Bites
Mini Strawberry Shortcake Shots

Consuming Uncooked Salmon May Increase
Your Risk of Food Borne Illness.