

Easter Brunch Menu

April 16, 2017 * Serving from 9:30 am - 2:30 pm

Adults: \$34.00 * Kids 4 - 12 Years Old: \$14.00 * 3 Years Old and Under: Free

STARTERS

Seasonal Fresh Fruit Display

Chef's Selection of Imported and Domestic Cheeses

Fresh Vegetable Crudit  * *with Array of House Dressings*

Fresh-Baked Artisan Breads

In-House Smoked Salmon Platter

Capers, Red Onion, Hardboiled Eggs, Scallions, Lemon-Dill Cream Cheese, Bagels

BREAKFAST

Applewood-Smoked Bacon and Country Sausage Links

Spinach, White Cheddar, & Ham Frittata

Made-to-Order Egg and Omelet Station * *Assorted Meats, Vegetables, Cheeses*

Spanish-Style Potatoes with Smoked Hollandaise Sauce

The Strater's Signature Cinnamon-Pecan French Toast

Maple Syrup, Honey Butter, Strawberry Compote, Whipped Cream

SOUPS & SALADS

Spring Spinach and Asparagus Bisque * Caesar Salad Station

Mixed Field Greens and Assorted Dressings * Mediterranean Pasta Salad

MAIN DISHES

Carving Station * *Roasted Prime Rib Au Jus, Horseradish Sauce*

Roasted Chicken * *with Spring Herb Chimichurri Sauce*

Spiced Honey-Glazed Ham

Roasted Local Lamb * *with Mint Au Jus*

Spring Herb & Buttermilk Mashed Potatoes * Slowly Braised Greens

Chef's Spring Vegetables * Truffled Local Beets and Goat Cheese Salad

DESSERTS

House-Made Cookies and Pies * Espresso Chocolate Mousse

Double Chocolate Brownies * Assorted Cheesecakes * Assorted Fruit Parfaits

For parties of 6 or more, an 18% gratuity will be added.

The Mahogany Grille is proud to partner with these fine local producers to provide you with the freshest possible ingredients: Windsong Farm, Local Brand meats and eggs, and James Ranch.