

# BRUNCH

## STARTERS AND SALADS

**ASSORTED BREADS** whipped butter . cream cheese . jam

**FRESH FRUIT DISPLAY**

**ASSORTED SALADS** mixed greens . caesar

**MEXICAN PASTA SALAD** black beans . corn . pepitas . sun dried tomato . jalapeños  
cheddar jack . red onion . cilantro

**VEGETABLE CRUDITE**

**CHICKEN SALAD SLIDERS**

## BREAKFAST FAVORITES

**ROASTED BREAKFAST POTATOES** peppers . onions

**CLASSIC MEATS** applewood smoked bacon . country sausage

**BUTTERMILK BISCUITS** sausage gravy

**FRENCH TOAST CASSEROLE** whipped butter . maple syrup . marinated berries

**OMELETS & EGGS** made to order

## LUNCH

**PEEL AND EAT SHRIMP** cocktail sauce . lemon

**GRILLED ATLANTIC SALMON** herbed white wine garlic cream sauce

**CHICKEN MARSALA**

**MACARONI AND CHEESE**

**VEGETABLE RICE PILAF** with orzo

**GREEN BEAN AMANDINE**

## CARVING STATION

**PRIME RIB OF BEEF** Fresh au jus . horseradish cream

**BROWN SUGAR HAM**

## SWEETS

**ASSORTED DESSERTS** cupcakes . coffee cakes . cookies . brownies

**FRESH BREWED COFFEE** regular . decaf



## SUNDAY, APRIL 9TH · 10AM-4PM · AT V'S TAPROOM

**\$49** Members · **\$55** Guests · **\$25** Ages 5-16 · **COMPLIMENTARY** 4 & Under

Reservations may be made in advance by calling **623.328.5110**

*Price is not inclusive of tax or gratuity*