

GOURMET SUNDAY BRUNCH

\$36.95 PER PERSON | \$18.50 CHILDREN UNDER 12

Reservations Available 10:30am-2:00pm | Refreshed Until 3:00pm | Not Inclusive of Beverages, Tax, or Gratuity

FOLLOW US @SHADOWSONTHEHUDSON

BREAKFAST BUFFET

SCRAMBLED EGGS

BREAKFAST POTATOES

APPLEWOOD SMOKED BACON

MINI BELGIAN WAFFLES

Fresh Whipped Cream, Mixed Berries, Granola Toppings

BREAKFAST SAUSAGE LINKS

ASSORTED BREAKFAST PASTRIES

OMELETS MADE TO ORDER

WARM APPLE CIDER DOUGHNUTS

LUNCH BUFFET

FRESH MIXED VEGETABLES

PASTA STATION

CHEF'S CHICKEN SELECTION

FRIED CHICKEN

CHEF'S FISH SELECTION

CHEF'S SPECIAL

MIXED GREEN SALAD

ASSORTED CHILLED SALADS

FRESH FRUIT DISPLAY

HOME-MADE SOUP

CARVING STATION

STRIP LOIN

OVEN ROASTED TURKEY BREAST

HONEY GLAZED HAM

EXTRAVAGANT MINI-DESSERTS

NY STYLE CHEESECAKE

VANILLA CRÈME BRÛLÉE

MIXED BERRY TARTLETS

STRAWBERRY SHORTCAKE FLUTES

ASSORTED CHOCOLATE CAKES

PECAN TARTLETS

*Due to seating capacity restrictions,
all guests attending our brunch must
pay for a brunch meal (child or adult)
or pay a \$20 seat fee if they choose
not to take part in the brunch meal.*

Reservations Recommended

BRUNCH ENHANCEMENTS

RAW BAR

Available starting at 11:00am

BLUE POINT OYSTERS

One Dozen, Stone Fruit Mignonette,
Cocktail Sauce, Rosewater Pearls - 36

LITTLENECK CLAMS

One Dozen, Stone Fruit Mignonette,
Cocktail Sauce, Rosewater Pearls - 28

SHRIMP COCKTAIL

Lemon, Cocktail Sauce - 21

MAINE LOBSTER COCKTAIL

Lemon, Cocktail Sauce - 38

PETITE SHELLFISH PLATEAU

Four Shrimp, Four Oysters,
Four Littlenecks, Six Marinated Mussels - 45

GRAND SHELLFISH PLATEAU

Whole Maine Lobster, Four Shrimp, Six Oysters,
Six Littlenecks, Dozen Marinated Mussels - 115

THREE-TIER SHELLFISH PLATEAU

Two Whole Maine Lobsters, Eight Shrimp,
Dozen Oysters, Dozen Littlenecks,
Two Dozen Marinated Mussels - 200

KALUGA CAVIAR

5 Grams - 30 30 Grams - 175

SPECIALTY COFFEE

ESPRESSO

4

CAPPUCCINO

7

DOUBLE ESPRESSO

5.5

LATTE

7

MILKSHAKES

CLASSIC MILKSHAKES

Chocolate, Vanilla, Strawberry - 6.5

BOOZY MILKSHAKES

Jameson Cold Brew, Frangelico, Kahlua - 12

COCKTAILS

SHADOWS SIGNATURE LOADED MARIA

Shrimp, Marinated Mussel, Infused Vodka,
Signature Sriracha Bloody Mary Blend

17

ESPRESSO MARTINI

Vanilla Vodka, Sabrosa Coffee Liqueur,
Fresh Brewed Espresso, Simple Syrup, Molly's
Irish Cream - 15

IRISH COFFEE

Jameson Irish Whisky, House-Made Fresh Whipped Cream,
Crème de Menthe - 8

SEASONAL SANGRIA

Ketel One Botanicals: Peach & Orange Blossom, Strawberry
Vodka, Elderflower Liqueur, Peach Schnapps, Lemon, Lime, White
Grapefruit Juice, Pomegranate Juice, Canyon Road White Zinfandel

14

BLOODY MARY

10

BELLINI

10

CLASSIC MIMOSA

10

SPARKLING / CHAMPAGNE

BORGOLUCE LAMPO

Prosecco | Brut | NV | Vento | Italy - 13

Moët & Chandon

Mini 187ml | Brut | NV | Epernay, France - 18

MIMOSA FOR THE TABLE

Seasonal Juices

MARQUES DE GELIDA

Cava, Brut - 70

DOMAINE CHANDON

Blanc de Blancs, Brut - 94

MARTINI TREES

Serves 8 - 12

BLOODY MARY

180

MIMOSA

180

ESPRESSO

MARTINI

250