

GOURMET SUNDAY BRUNCH

\$39.95 PER PERSON | \$19.95 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

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

CRÊPE STATION

FEATURING WEEKLY SWEET
AND SAVORY OPTIONS

PASTA STATION

PASTA DISHES WHERE YOU CAN
CHOOSE TO CREATE YOUR OWN
OR ENJOY CACIO E PEPE,
PREPARED BY MIXING THE
PASTA INSIDE A WHOLE WHEEL OF
PARMIGIANO-REGGIANO CHEESE.

EXTRAVAGANT MINI-DESSERTS

CHEESECAKE

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, Mignonette,
Cocktail Sauce, Rosewater Pearls - 36

LITTLENECK CLAMS

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

SHRIMP COCKTAIL

Lemon, Cocktail Sauce - 22

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 - 20 30 Grams - 100



SPECIALTY COFFEE

ESPRESSO
4.5

CAPPUCCINO
7

DOUBLE
ESPRESSO
7

LATTE
7

COCKTAILS

SHADOWS SIGNATURE LOADED MARIA

Shrimp, Marinated Mussel, Infused Vodka,
Signature Sriracha Bloody Mary Blend - 17

ESPRESSO MARTINI

Vanilla Vodka, Fresh Brewed Espresso, Kahlua, Baileys - 15

IRISH COFFEE

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

SEASONAL SANGRIA

Rosé, Ketel One Botanicals Peach and Orange Blossom,
Rockey's Botanicals, Grapefruit, Lemon, Lime - 14

#FROZÉALLDAY

Benmarl Winery Blush, Strawberry - 15

BLOODY
MARY
10

BELLINI
10

CLASSIC
MIMOSA
10

SPARKLING / CHAMPAGNE

BORGOLUCE LAMPO

Prosecco | Brut | NV | Vento | Italy - 13

NICOLAS FEUILLATTE

Champagne | Brut | Reserve Exclusive | France (187 ml) NV - 19

NICOLAS FEUILLATTE

Champagne Rosé | Brut | Reserve Exclusive | France (187 ml) NV - 19

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