

# GOURMET SUNDAY BRUNCH

\$45.95 PER PERSON | \$22.95 CHILDREN UNDER 12

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

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## BREAKFAST BUFFET

SCRAMBLED EGGS

EGGS BENEDICT

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

## 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  
STUFFED PORK LOIN

## CRÊPE STATION

FEATURING WEEKLY SWEET  
AND SAVORY OPTIONS

## BAGEL & LOX STATION

ASSORTED JAMS AND TOPPINGS, HUDSON VALLEY SMOKED SALMON, HOUSE WHIPPED CREAM CHEESES, FLAVORED BUTTERS, AVOCADO, WITH A SELECTION OF BAGELS AND BREADS. TOASTED TO ORDER IN PERSON!

## EXTRAVAGANT MINI-DESSERTS

CHEESECAKE  
CRÈME BRÛLÉE  
MACRONS  
ASSORTED CAKES  
PANNA COTTA  
SEASONAL DOUGHNUTS

*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 - 36

### LITTLENECK CLAMS

One Dozen, Mignonette,  
Cocktail Sauce - 28

### SHRIMP COCKTAIL

Lemon, Cocktail Sauce - 34

### MAINE LOBSTER COCKTAIL

Lemon, Cocktail Sauce - 48

### PETITE SHELLFISH PLATEAU

Four Shrimp, Four Oysters,  
Four Littlenecks, Six Marinated Mussels - 50

### GRAND SHELLFISH PLATEAU

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

### THREE-TIER SHELLFISH PLATEAU

Two Whole Maine Lobsters, Eight Shrimp,  
One Dozen Oysters, One Dozen Littlenecks,  
Two Dozen Marinated Mussels - 230

### KALUGA CAVIAR

5 Grams - 30 30 Grams - 150



## 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

### 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