

Mother's Day Brunch Menu 2024

Sunday, May 12 · 9 AM to 2 PM · Cascade Dining Room

Adult \$65.00 | Children 8-12 \$32.00 | Age 4-7 \$21.00

COLD

Cured Meats & Local Cheeses Fresh Fruit Display Steelhead Lox Platter Peel & Eat Shrimp, Crab Legs

Mixed Farm Greens with Assorted Seasonal Toppings

Italian Chop Salad with Tomato, Cucumber, Olives, Garbanzo Beans, Red Onion, Pepperoncini, Mozzarella & Red Wine Vinaigrette

Fruit Salad with Melons, Berries, Grapefruit, Grapes, Mint with Honey-yogurt Dressing & Poppy Seeds

Chocolate Banana Bread Assorted Muffins & Scones

CHEF'S STATION

Garlic & Herb Rubbed Slow Roasted Prime Rib with Horseradish Sauce & Au Jus Roasted Puget Sound Steelhead with Spiced Tartar Sauce

OMELET SPECIAL Upon Request at Table

Omelet with Bacon, Forest Mushrooms & Swiss Cheese

FROM THE CENTER

Steelhead Chowder
Steel Cut Oats

House-made Biscuits & Sausage Gravy Grilled Flank Steak with Roasted Mushroom Demi & Smoky Blue Cheese

Chicken Breast with Caramelized Onions & Gruyere Cheese Sauce

Cheese Blintz with Caramelized Bananas & Chocolate Sauce

Hearty Vegetarian Breakfast Casserole Smoked Bacon, Kielbasa Sausage, Sausage Links Potatoes Gratin

Fire Roasted & Grilled Vegetables

SWEETS

Assorted Cupcakes
Apple & Pear Cobbler
Pecan Bars, Lemon Bars, Marionberry Bars
Chocolate Mousse Cups
with Vanilla Bean Whipped Cream

Reservations are required, please call 844-432-4748.

Menu subject to change and based on availability of ingredients at the time of service.