

Easter Brunch

SUNDAY, MARCH 31, 2024 • 11:30 AM TO 2:00 PM



To Begin

(Select One)

EASTER SALAD

Baby Spring Greens and Kale with Balsamic Vinaigrette,
Marinated Onions and Goat Cheese Crumbles

SHRIMP AND LOBSTER BISQUE

SPRING VEGETABLE SOUP

Entrée

(Select One)

CAJUN FRITTATA

Andouille Sausage Crawfish and Potato
Tossed into Fluffy Italian Omelet

EGGS BENEDICT WITH A CRAB CAKE

Spring Asparagus Bundle

GRILLED SALMON NICOISE SALAD

Salmon with Tomatoes, Olives, Potatoes, Green Beans, Anchovies and
Capers Over Spring Mix Baby Greens

BRAISED LAMB SHANK

Yukon Mashed Potato and Oven Roasted Root Vegetable

SAVANNAH HONEY BEE AND MAPLE GLAZED BAKED HAM

Grilled Pineapple and Mashed Sweet Potato, Vegetable

WALDORF CHICKEN SALAD

Flavored with Curry, Apples and Raisins. Served with Grilled Naan
Bread and Arugula Salad

Dessert

(Select One)

BANANA FOSTER

Banana Tossed Rum, Brown Sugar, Butter and Spices
With Vanilla Ice Cream

BAVARIAN CHOCOLATE MOUSSE

In a Chocolate Shell

KILWIN'S ORIGINAL RECIPE OLD-FASHIONED

VANILLA ICE CREAM

With Fresh Strawberries

\$48 Adults and \$24 Children (10 and under)

Taxes and Gratuity Added