

ARNIE'S BARW



at TOP OF THE ROCK

Thanksgiving Brunch 2016

Breakfast

Served between 11.00am -3.00pm

*House-made Granola Parfait
Assorted Muffins & Breakfast Pastries
Eggs in Pastry
Buttermilk Biscuits & Sausage Gravy
Scrambled Eggs
Smokehouse Bacon & House-made Sausage
French Toast & Pure Maple Syrup
Omelets, Prepared to Order*

Salads & Appetizers

*Chilled Hot Smoked Salmon, Fennel Salad
Peel & Eat Shrimp
Selection of East and West Coast Oysters Shucked to Order with Accompaniments
Local & Imported Cheese
Seasonal Fruit
Rotisserie Roasted Chicken, Butternut Squash & Orzo Salad with Buttermilk
Brussel Sprout & Napa Cabbage Slaw, Almond Pesto
Arugula Salad with Roasted Tomatoes, Grilled Onion, Pine Nuts & Bacon Vinaigrette
Fresh Garden Salad Bar*

Entrees

*Herb Roasted Turkey, Natural Roasting Juices
Bacon Wrapped Pork Loin & Sautéed Kale, Whole Grain Mustard Maple Glaze
Blackened Salmon, Steamed Bok Choy with Roasted Tomato & Paprika
Chicken Breast stuffed with Sundried Tomatoes & Mozzarella, Wood Roasted Tomato Ragout
Ozark Cornbread Stuffing
Roasted Acorn Squash, Parmesan Cream & Caramelized Apples
Glazed Sweet Potatoes, Maple Pecan Butter
Sautéed Brussel Sprouts with Pomegranate & Chives
Roasted Potatoes with Thyme
Mashed Potato & Classic Giblet Gravy*

**Served after 3.00pm*

Sautéed Shrimp & Grits with Charred Onion Broth
Sage & Apple Stuffing with Roasted Walnuts**

Carving Station

*Roasted Turkey
Maple Glazed Ham
Roasted Striploin**

Desserts

*Pecan Pie
Pumpkin Pie
Cranberry Orange Bread Pudding
Assorted Cake Pops
Pumpkin Cheesecake
Caramel Apple Cupcakes
Sweet Potato Cake
Chocolate Ginger Cake*

*Pumpkin Roll
Maple French Macaroons
Chocolate Chip Cookies
Dulce de Leche Candies
Double Chocolate Mousse
Pecan Brittle
Chocolate Brownie*

