

# Easter Sunday Brunch

**Sunday, April 21st 12:00pm – 3:00pm**

Adults \$39.95 | Children Ages 5-10 \$14.95

*Children 5 and Under Complimentary*

Veterans & Seniors \$34.95

*A 20% gratuity will automatically be applied – price subject to state and local sales tax*

**Reservations Suggested – Call 865.436.9211**



## Action Stations Prepared by our Chefs

Horseradish & Rosemary Crusted Prime Rib of Beef with Au Jus & Horseradish Sauce\*

Wood Smoked Pit Ham with Bing Cherry Compote

Waffle Station with Chantilly Cream, Fresh Berries, Maple Syrup

Omelet Station with a Selection of Fresh Vegetables, Meats, & Cage Free Eggs\*

## Chilled Seafood

Jumbo Shrimp with Traditional Cocktail Sauce

House Hickory Smoked Rainbow Trout & Smoked Salmon Platter

Capers, Whipped Cream Cheese, Spring Onions, & Crackers

Hickory Smoked Mussels

Snow Crab Legs

## Salads & Desserts

Fresh Spring Green Salad with Toppings,

Vinaigrettes, & Dressings

Deviled Eggs

Bread Pudding with Bourbon Caramel Sauce

Selection of Cookies, Cakes, & Pies

## Mains & Sides

Grilled Salmon with Sundried Tomato Sauce\*

Cream Cheese & Sugared Berry Crepes

Herb Roasted Bone-In Spring Chicken\*

Pork Loin with Pepper, Onion, & Tomato Gravy\*

Sliced Pineapple, Cantaloupe, & Honeydew

Selection of Cheeses, Cured Meats, & Wafers

Applewood Smoked Bacon\*

Rosemary Roasted Fingerling Potatoes

Sautéed Sugar Snap Peas with Lemon

Southern Pickled Vegetables

Roasted Garlic Mashed Potatoes

Broccoli & Cheddar Casserole

Honey Thyme Braised Carrots

Roasted Asparagus with Sherry Vinaigrette

## Soups & Breads

Leek & Potato Soup

Artisanal Dinner Rolls, Breakfast Breads & Pastries

## Smaller People

Chicken Tenders with Dipping  
Sauce

Macaroni & Cheese

Tater Tots



\*Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, & Eggs May Increase Your Risk of Food-Borne Illness