

# SUNDAY SEAFOOD BRUNCH BUFFET

10:00 AM - 2:00 PM

*Below is a sampling of some of the offerings:*

## SUSHI ROLLS

SPICY SALMON • VEGETABLE • SHRIMP TEMPURA • SPICY TUNA

## SEASONAL SALADS

TRADITIONAL CAESAR • CHOPPED VEGETABLE • SEASONAL FRESH FRUIT • KALE & GOAT CHEESE

## FROM THE SEA

SHRIMP COCKTAIL • ALASKAN KING CRAB • SMOKED LAKE TROUT • OYSTERS ROCKEFELLER  
CITRUS-CURED SALMON • SMOKED SCOTTISH SALMON • SMOKED LAKE SUPERIOR WHITEFISH  
CITRUS SHRIMP CEVICHE • CRAB-STUFFED MUSHROOMS

## ENTRÉES

EGGS BENEDICT • BLACKENED SALMON • PARMESAN-CRUSTED CHICKEN  
BAKED FRENCH TOAST • WAFFLES WITH SEASONAL FRUIT

## OMELETTES

MADE-TO-ORDER BY OUR CHEFS

## CARVING STATION

PRIME RIB WITH FRESH HORSERADISH CREAM

## SIDES

MASHED POTATOES • CRISPY CHEESY POTATOES  
APPLEWOOD-SMOKED BACON • BREAKFAST SAUSAGE LINKS

## DESSERTS

LEMON MERINGUE TART • CHOCOLATE MOUSSE CAKE • CRÈME BRÛLÉE  
CHOCOLATE-COVERED STRAWBERRIES • CHEESECAKE BITES  
HOMEMADE CUPCAKES & COOKIES

## BEVERAGES

CHAMPAGNE & MIMOSAS • INTELLIGENTSIA COFFEE • MIGHTY LEAF TEA

*39.95 per person*

*+ tax (gratuity not included)*

*Items are subject to change seasonally.*

*PLEASE NOTE: For the following holidays: Easter, Mother's Day, Father's Day, Christmas Eve & New Year's Eve, prices & times are subject to change.*

## THINKING ABOUT HOSTING A PARTY?

*Reel Club has private & semi-private rooms available for groups from 10 - 85.  
The Reel Club Team will make sure your event is one to remember.  
From the room to the food, the service to the celebration, we'll create the experience  
that is perfect for you and your guests. Join us for Lunch, Dinner or Sunday Brunch.  
Contact our Parties & Special Events Manager for more information.*