

INN AT HERR RIDGE **EASTER BRUNCH MENU 2011**

APRIL 24TH, 2011 11AM-2PM

STARTERS

- Cream of Crab Soup with Bacon Bits, Chive, melted Swiss.....8
Puree of Spring Leek & Yukon Gold Potato Soup.....7
Mixed Baby Greens, Candied Walnuts, Bleu Cheese, Raspberry Vinaigrette.....7
Lamb Carpaccio, Herbed Apples & Horseradish, Honey-Dijonaise.....9
Mixed Tropical Fruit, Yogurt, Granola Parfait.....7

BRUNCH

- Grand Marnier French Toast, Cinnamon Bananas, Ham Steaks.....10
Croque Monsieur- French Style Grilled Ham & Cheese, Honey Dijonaise....10
Brie and Apple Omelet, Tomato Salad, Focaccia Bread.....10
Grilled Rainbow Trout, Jumbo Lump Crab-Asparagus & Hollandaise,
Roasted Sweet Potatoes.....29
Roasted Veal Tenderloin, Hollandaise, Demi-Glace, Brandied Mushrooms, 10-Karat Pilaf.....29
Sautéed Shrimp & Scallops in a Red Pepper Cream, Baby Spinach, &
House Made Herbed Pasta.....29
Grilled New York Strip, Herb & Horseradish Butter, Caramelized Onions,
Demi-Glace, Redskin Mashed Potatoes.....29

SANDWICHES

Served with Fresh Fruit

- Tavern Pastrami Reuben- Sliced Pastrami, Thousand Island, Melted Swiss on Grilled
Rye Bread.....10
Crab Quesadilla- Lump Crab, Cheddar Cheese, Tomato-Lime Salsa, Garlic & Herb Tortilla.....13
Apple Orchard- Grilled Turkey Cutlet topped with Caramelized Apples & Onion with Melted
Brie on a Kaiser Roll.....10
Open Faced Flat Iron Steak-Grilled Medium Rare, Chipotle Aioli on Toasted Wheat.....13
Lox & Bagels- House Cured Thin Sliced Salmon, Cream Cheese, Red Onion, Capers, on a
Toasted Bagel.....10

SMOOTHIES & DRINKS

- Funky Monkey**- Banana, Strawberry, Low Fat Yogurt.....6
Mango Tango- Mango, Orange Juice, Low Fat Yogurt.....6
Maui Wowie- Pineapple, Coconut & Low Fat Yogurt.....6
Mountain Blueberry- Wild Blueberries & Low Fat Yogurt.....6
Mimosa- Tavern Squeezed Orange Juice & Champagne.....8
Hawaiian Fizz- Fresh Pineapple Juice & Champagne....8
Classic Bellini- Peach puree & Champagne.....8
Bloody Mary-our own House recipe.....7