

ENVOY *Brunch*

Your Choice of Any Small Plate "Made to Order"

\$20 PER PERSON
\$12 CHILD UNDER 12

STEAK*

grilled tenderloin prepared your way with breakfast potatoes and toast with homemade preserves

CRAWFISH ETOUFFEE' BENEDICT*

english muffin topped with crawfish etouffee', poached egg and hollandaise sauce served with breakfast potatoes

PRIME RIB**

crusted with a house blend of herbs and spices and served with a baked potato topped with sour cream and chives

CORNED BEEF HASH

homemade corned beef hash

EGGS BENEDICT*

poached egg and smoked ham on a toasted english muffin topped with hollandaise sauce and served with breakfast potatoes

BELGIAN WAFFLE

homemade belgian waffle topped with malted crème, cinnamon spiced walnuts, espresso chocolate sauce and fresh berries

BUTTERMILK PANCAKE

buttermilk pancake served with wisconsin maple syrup, whipped butter and homemade preserves

BLUEBERRY BUTTERMILK PANCAKE

blueberry buttermilk pancake served with wisconsin maple syrup, whipped butter and homemade preserves

SEASONAL FRESH FRUIT PLATE & VANILLA YOGURT

with a side of homemade granola

ONE EGG

prepared your way with your choice of applewood smoked bacon or breakfast sausage served with breakfast potatoes and toast with homemade preserves

CEASAR SALAD

baby romaine lettuce, parmesan tuille, croutons and creamy caesar dressing

CHICKEN & SPINACH FLATBREAD SALAD

medley of grilled chicken, pecans, bacon, mango and buttermilk blue cheese on a bed of spinach tossed in caramelized shallot vinaigrette

CINNAMON BRULEE' FRENCH TOAST

topped with whipped vanilla cheesecake, strawberries, bananas and graham cracker purée

CRAB CAKE BENEDICT*

poached egg on a crab cake topped with hollandaise sauce, roasted red pepper purée and grilled asparagus served with breakfast potatoes

OATMEAL BRULEE'

oats lightly dusted with sugar and flame bruléed then topped with an assortment of seasonal berries and served with your choice of milk | *please inform your server if you would prefer our **healthy recipe** made with sugar substitute*

EGG WHITE BENEDICT

wheat english muffin topped with scrambled egg whites, turkey sausage patties and low fat onion béchamel served with seasonal sliced melon

HUEVOS RANCHEROS

plain egg omelette topped with cheddar and sour cream served with frijoles negras, grilled flour tortillas and salsa mexicana

GREEN EGGS & HAM

scrambled eggs mixed with mascarpone cheese and pesto served with smoked ham, breakfast potatoes and toast with homemade preserves

BAGEL & LOX*

thinly sliced cured salmon with a toasted bagel, capers, cream cheese and pickled onions

BISCUIT & GRAVY

buttermilk biscuit topped with homemade southern style sausage gravy served with breakfast potatoes

With Your Health In Mind

WE OFFER ALMOND MILK, SOY MILK, TURKEY BACON, AND TURKEY SAUSAGE

EGG WHITE SUBSTITUTIONS | +\$2 PER ITEM

GLUTEN FREE BREAD | +\$1 PER ITEM

Please visit the chef station for made to order omelettes



MATTHEW HANKINS, EXECUTIVE CHEF | JUAN VALLEJO-MARTINEZ, EXECUTIVE SOUS CHEF

private dining available | eighteen percent gratuity added to groups of eight or more

*consuming raw or undercooked foods can increase the risk of food borne illness

**a limited amount is prepared; may not be available if demand is unusually high; will be served on a first come, first served basis