



DINING CLUB

★ JULY 19 ★



\$95PP / \$49.95 Children 12 & under

BRUNCH 10AM-12PM

Breakfast Hand Pies - Eggs, Spinach & Gruyere, Flaky Crust

Traditional Scrambled Eggs

Mixed Greens Salad

Mesclun, Baby Arugula, Heirloom Tomatoes, Parmesan, Shallots, Red Wine Vinaigrette

Seasoned Breakfast Potatoes - Crispy Fried Potatoes, Peppers & Onion

Applewood Smoked Bacon & Turkey Sausage

Bagels & Salmon - Cold Smoked Salmon, Fresh Baked Bagels, Accompaniments

Overnight Oats - Summer Blueberries, Honey, Granola

Fruit Salad - Melon, Pineapple, Grapes, Blueberries & Strawberries

LUNCH 12:30-4PM

Minestrone Soup, Oyster Crackers

Mini Turkey Clubs - Smoked Bacon, Swiss, Honey Mustard, Ciabatta

House Kettle Chips

Gulf Shrimp Cocktail Bar - Cocktail Sauce, Horseradish, Lemon

Carving Station - NY Strip Steak Served au Jus.

Twice Baked Potatoes - Bacon, Cheddar, Chives, Sour Cream, Salted Butter

Summer Corn - Sweet Butter, Flaky Salt

Pesto Chicken - Basil, Roasted Peppers, Parmesan

Orecchiette Pasta with Sausage & Rapini - Sweet Italian Sausage, Garlic, Butter Sauce

Salmon - Toasted Orzo, Spinach, Grilled Lemon

FAN FARE RECEPTION 4:30-7PM

Sabrett Hot Dogs - House Onion Chili, Relish, Mustard

Braided Pretzels - Everything Spiced, Mustard

BBQ Pulled Pork - Sweet Hawaiian Rolls

Popped Buttered Popcorn

SWEETS & TREATS 5-7PM

Double Chocolate Iced Cake - Chocolate Frosting, Sprinkles

Croissant Beignet - Sugar Dusted

Lemon Bars - Shortbread Crust, Italian Lemon Curd

Fresh Baked Cookies - Red Velvet, Double Chocolate, Oatmeal Raisin, Chocolate Chip

*Not Inclusive of Tax, Gratuity or Beverage. \$15 General Admission also required. Reserve by calling 732-571-5459 or through Open Table.