

# Sunday Brunch

## **The American Club Resort Pastries**

Freshly Baked Danish, Croissants,  
Muffins and Coffee Cakes

**Assorted Gluten-Friendly Cereals and  
House-Made Honey-Nut Granolas**

**Assorted Fresh Fruit, Berries, and Vanilla Greek Yogurt**

**Steel Cut Oatmeal**  
gluten-friendly oats, brown sugar, honey, sweet cream

**Seasonal Fruit Tarts**

**Smoked Salmon Platter**

**Chef's Seasonal Frittatas**

**Chef's Selection**  
**Assorted Charcuterie and Wisconsin Cheeses**

**Raw Bar**  
Chef's Selected Oysters on The Half Shell,  
Shrimp Cocktail, Steamed Mussels

**Prime Rib Carving Station**  
horseradish crème fraîche, natural jus, whole grain mustard

**Chef Attended Omelet Station**

**Soft Scrambled Eggs**  
sweet cream butter, herbs

**Cinnamon Brioche French Toast**  
locally produced pure maple syrup,  
seasonal fruit compote, vanilla whipped cream

**Cherrywood-Smoked Bacon and Chicken Sausage**

**Roasted Fingerling Potatoes**  
sauteed peppers and onions

Adults \$65  
Children Ages 5-12 \$34  
Age 4 and under complimentary