

EASTER MENU

APRIL 17, 2022 | 9:30 AM - 3:30 PM

ENTREES

Chicken & Waffles \$15

(2) Fried Chicken Tenders | Belgian Waffle | Sausage Gravy | Whipped Butter
Candied Jalapeños | Bacon Bits | Warm Maple Syrup

Blueberry Cream Cheese French Toast \$13

Warm Blueberry Compote | Grand Marnier Crème Fraiche | Warm Maple Syrup
Add Scrambled Eggs: \$2.50 / Add (2) Bacon Strips: \$2.00

Biscuits & Gravy \$13

Jumbo Buttermilk Biscuit | Sausage Gravy | Bacon | Scrambled Eggs

Loaded Breakfast Burrito \$14

Scrambled Eggs | Ham | Bacon | Pepper Jack | Fried Potatoes
Pico de Gallo | Chile Con Queso | Crispy Breakfast Potatoes

*J. Rieger Smothered Prime Rib \$28

12oz Whiskey Dipped & Grilled Prime Rib | Mashed Potatoes | Asparagus
Sautéed Onions & Mushrooms | J. Rieger's Whiskey Demi Glaze

*Grilled Salmon Buddha Bowl \$18

Lemon Quinoa | Roasted Sweet Potatoes | Kale | Avocado
Crispy Chickpeas | Creamy Tahini Dressing | Grilled Lemon

3-Cheese Shrimp Tortellini \$18

(5) Sautéed Shrimp | Spinach | 3-Cheese Tortellini | Parmesan | Basil Oil
Sundried Tomato Pesto Cream Sauce

KIDS

Belgian Waffle \$7

Warm Syrup | Chocolate Chips | Fresh Fruit

Homemade Fried French Toast Sticks \$7

Warm Syrup | Scrambled Eggs | Fresh Fruit

DESSERTS

Carrot Cake Cheesecake

Carrot Cake Crust | Cream Cheese Frosting | Whipped Cream
Caramel | Candied Pecans

Key Lime Pie

Graham Cracker Crust | Sweetened Cream Topping | Whipped Cream | Lime

*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness