

RED'S STEAKHOUSE

Mother's Day – May 11, 2008

Champagne Brunch Menu

11:00am to 2:30pm

Adults: \$65.00 plus tax and gratuity

Children (5-12 years): \$ 27.00 plus tax and gratuity

Tropical Fruit Station

Assortment of Pineapple, Kiwi, Mango, Cantaloupe, Honey Dew
Variety of Berries

Chilled Seafood Platters

Shrimp Cocktail, Poached Atlantic Salmon, Smoked Trout, Lemon Cured
Salmon, Scallops and Oysters with Spicy Cocktail sauce and Citrus
Crab Claws

Seafood Ceviche

Tuna Sashimi with Pickled Ginger and Wasabi
Assorted Sushi Rolls

Farmers Corner

- Country Style Pate with Peppercorns, Pâté en Croûte
- Assorted Marinated Olives and Grilled Mushrooms

Charcuterie Station

Mortadella, Genoa Salami, Black Forest Ham, Cornichons and Pearl Onions

Specialty Salads

- Caesar Salad Station
- Mediterranean Salad of Cucumber, Tomatoes, Kalamata Olives, Red Onions
- Beefsteak Tomato Caprese Salad

European and American Cheese Display

Cabrales, Mahon, Smoked Cheddar, French Brie, Gouda,
Saint Andre, Manchego, Saga, Gruyere,
Sage Derby, Humboldt Fog,
Sharp White Cheddar, Sage Derby

Omelet Station

Chefs are preparing your Omelet to Order with the following ingredients:
Sweet Peppers, Tomatoes, Ham, Red Onions, Bay Shrimp, Cheeses, Bacon,
Spinach, Chorizo and Mushrooms

Apple Smoked Bacon and Breakfast Sausage

Warm Apple Crepes with Vanilla Sauce

Waffle Station

Belgium Waffles with Strawberries, Maple Syrup and Whipped Cream

Carving Station

- Pork Loin with Homemade Apple Sauce
- Herb Rubbed New York Strip loin, Horseradish Cream, Dijon Mustard
- Smoked Beef Tenderloin with Green Pepper Corn Sauce

Asian Wok Station

- Chicken Lettuce Wrap with Shiitake and Chestnuts
- Soy-Dijon Mustard-Spicy Chile Sauce
- Ice Berg Lettuce Cups

Entrées in Chafing Dish

- Seared Sea Scallops
- Seared Halibut with Pineapple Chile Salsa
 - Seasonal Vegetables
 - Lemon Risotto
- Roasted Fingerling Potatoes with Fresh Herbs

Pasta Station

- Vegetarian Lasagna
- Breaded Eggplant, Roasted Root Vegetables
 - Fire Grilled Peppers and Zucchini
 - Sun Dried Tomato Marinara
 - Mozzarella Cheese

Desserts

Mount Blanc, Passion Banana Jaconde,
Lime Cheese Cake, Double Chocolate Bavarian, Chocolate Éclair,
Sangria Diamond, Brandied Cherry Teardrop, Assorted Fruit Tarts,
Tiramisu, Grand Marnier Panna Cotta, Florentine Horns,

Peach Flambé
Whipping cream
Caramel topping
Ben & Jerry vanilla ice cream
Toasted almond
Children's favorite toppings

Breads, Rolls
Croissants, Sticky Buns
Carrot Muffins
Coffee cakes