

RAINBOW L O D G E™

Easter Sunday Brunch Menu

\$55 per person excluding beverages, tax and gratuity

This menu will be served 10:30 – 3:00 on Sunday, April 1st, 2018. Our full dinner menu is available starting at 5:00pm



First Course Choices

Honey Sweetened Whipped Ricotta

Acacia Honey, Fresh Berry Compote, Seeded Almond Biscotti ⑨

Crispy Oyster Salad

Young Spinach, Warm Bacon Dressing, Roasted Mushrooms

Smoked Salmon and Yukon Potato Tortilla

Shaved Fennel Salad, Piquillo Crème Fraîche ⑨

Two Fried Texas Quail Bites

White Cheddar Grits, Bourbon Bacon Gravy

Our Signature Smoked Duck and Andouille Sausage Gumbo

Gulf Coast Inspired Entrees

Braised Buffalo Short Rib Benedict

Poached Eggs, Texas Toast, Arugula, Jalapeno Hollandaise

Grilled Lamb Rib Eye

Cottage Potatoes, Crushed English Peas and Feta, Lamb Jus, Minted Hollandaise ⑨

Creole Poached Eggs

Creamy White corn Grits, Andouille Sausage, Spicy Tomato Creole Sauce ⑨

Pan Seared Gulf Red Snapper

Heirloom Tomato – Green Bean Panzanella, Jalapeno Cornbread Croutons

Grilled 6 oz. Filet of Beef Tenderloin

Sweet Potato, Asparagus and Fava Bean Succotash, Red Wine Demi ⑨

Substitute Buffalo Tenderloin \$15 Supplement

Rainbow Trout with Lump Crab and Pecan Brown Butter

Crispy Sweet Potato Curls, Garlicky Kale

Wild Game Mixed Grill and Eggs

Grilled Venison, Texas Quail, Duck and Jalapeno Sausage,
Two Eggs, Blistered Jalapeños, Lodge Rösti Potatoes ⑨

Dessert Choices

Lemon Ice Box Pie

Graham Cracker Crust, Blueberry Port Compote, Cardamom Honey ⑨

Chocolate Mousse Terrine

Dark Chocolate Ganache, Chocolate Crumbs, Citrus with Basil

Warm Croissant Bread Pudding

Whiskey Sauce, Vanilla Ice Cream

Pine nut and Honey Tart

Crème Fraiche and White Balsamic Caramel

Extras

Buttered Lump Crab 15 ⑨
Grilled Venison Sausage Link 7
Smoked Duck and Jalapeno Sausage 7

Lodge Rösti Potatoes with Cheddar 6
Black Pepper Bacon 5
Add an Egg 3

⑨ = Gluten Friendly