Longwood Country Inn Sunday Brunch Menu

Appetizers

Fresh Fruit with Granola and Minted Vanilla Yogurt
Cream of Spring Pea Soup
Smoked Salmon Blini with Lemon Crème Fraiche
Lobster Bisque
Arugula with Mandarin Oranges, Pecans, Goat Cheese and Strawberry Champagne Vinaigrette
Shrimp Cocktail with house made Cocktail and Remoulade Sauces

** All Breakfast entrees are served with home fries and choice of bacon, sausage*
or ham

Entrees

Personalized Three Egg Omelet
Any combination of fresh vegetables, meats, and cheeses. Please ask your sever for this week's selections.

Belgian Waffle
Served with side of Strawberries, Maple syrup, and fresh whipped cream.

Crème Brulee French Toast
Thick cut French toast soaked in the classic French Crème Brulee, sautéed and finished with a sugar crust.

Country Inn Eggs Florentine
Twin poached eggs served with a rock crab and spinach cream sauce over English Muffin.

Seafood Crepes del Mar
Delicate French Crepes rolled with lobster, scallops, and shrimp in a lobster cream sauce and served with Mornay sauce, saffron rice pilaf, and vegetable du jour.

Flat Iron Steak
Pan roasted with our own spice blend and served with a forest mushroom demi glace, mashed potatoes, and vegetable du jour.

Ginger Apricot Roast Chicken
Ginger and Apricot marinated boneless chicken breast, slow roasted and served with an apricot chutney, saffron rice pilaf, and vegetable du jour.

**Fresh baked goods basket and soft drinks are included with all meals*
$24 per person including Appetizer and Entrée

Children Under 5 years gratis !