

H A P P Y

*Mother's Day*

BRUNCH 2023

SOUP AND SALAD

WILD MUSHROOM AND YUKON GOLD POTATO CHOWDER

ARUGULA AND KALE SUPER GRAIN SALAD

Blueberries, Toasted Pepitas, Flax Seed, Chia Seed, Farro, Walnut, White Balsamic Vinaigrette

WEDGE SALAD

Avocado Ranch, Heirloom Cherry Tomato, Peppered Bacon, Pickled Onions, Crumbled Stilton  
Orleans Style Deviled Eggs

MELON AND FRESH BERRY DISPLAY  
with Assorted Sauces

SEAFOOD TABLE

OYSTERS, SHRIMP COCKTAIL, TUNA POKE, LEMON, COCKTAIL, HORSERADISH, MIGNONETTE

BRUNCH SELECTIONS

CHEF ATTENDED OMELET STATION

Ham, Sausage, Basque Chorizo, Bacon, Diced Onion, Mushrooms, Bell Peppers,  
Diced Tomatoes, Spinach, Cheddar, Swiss, Goat Cheese

FARM FRESH SCRAMBLED EGGS

Bacon, Turkey Sausage, and Pork Links, Crispy Potatoes O'Brien  
Baked Caramel and Cinnamon French Toast

CHEF ATTENDED CARVING STATIONS

Ginger and Pineapple Glazed SRF Ham, Lemon and Roasted Garlic Chicken with Mustard Jus  
Cedar Planked Salmon with Maple Glaze

SIDES

ROASTED FINGERLING POTATOES, SMOKED GOUDA MAC & CHEESE, BROCCOLINI & BABY CARROTS

DESSERTS

MINI FRUIT TARTS

Lemon Pastry Cream, Fresh Fruit

CARROT CUPCAKES

Cream Cheese Icing \*GF

VANILLA CAKE

Apricot Jam, Vanilla Butter-cream

MINI CHOCOLATE RASPBERRY

CHEESECAKES

CHOCOLATE CHIP COOKIES

BREAKFAST BREADS

MAPLE PISTACHIO COFFEE CAKE

\* GF / DF / VEGAN

MINI ICED CINNAMON ROLLS

Orange Cream Cheese Icing

MINI CROISSANTS

House-Made Huckleberry Jam, Raspberry Jam & Whipped Butter

*Shore Lodge*

MECALL, IDAHO

Adults 50. • Children (4 - 12yrs.) 20.  
Plus Tax & Gratuity.

For Reservations call 208-630-0274