



BRUNCH 2024

**SOUP AND SALAD**  
CREAMY ASPARAGUS SOUP

ARUGULA AND KALE SUPER GRAIN SALAD  
Blueberries / Toasted Pepitas / Chia Seed / Farro / Walnut / White Balsamic Vinaigrette

CAESAR SALAD  
Brioche Croutons / Shaved Parmesan / Creamy Caesar Dressing

MELON AND FRESH BERRY DISPLAY with Assorted Sauces

INDIVIDUAL PARFAITS

**SEAFOOD TABLE**  
OYSTERS / SHRIMP COCKTAIL / TUNA POKE  
Lemon / Cocktail / Horseradish / Mignonette

**BRUNCH SELECTIONS**  
FARM FRESH SCRAMBLED EGGS / BACON / TURKEY SAUSAGE / PORK LINKS  
CRISPY POTATOES O'BRIEN / BANANA NUTELLA FRENCH TOAST

**CHEF ATTENDED OMELET STATION**  
HAM / SAUSAGE / BASQUE CHORIZO / BACON / DICED ONION / MUSHROOMS  
BELL PEPPERS / DICED TOMATOES / SPINACH / CHEDDAR / SWISS / GOAT CHEESE

**CHEF ATTENDED CARVING STATIONS**  
PORCINI RUBBED NY STRIPLOIN / HORSERADISH CRÈME / SHALLOT JUS  
LEMON AND ROASTED GARLIC CHICKEN / MUSTARD JUS / TERIYAKI SALMON

**SIDES**  
ROASTED FINGERLING POTATOES/ SMOKED GOUDA MAC AND CHEESE  
BROCCOLINI AND BABY CARROTS

**DESSERTS**  
BREAKFAST BREADS  
Raspberry Coconut Coffee Cake \*Gf / Df / Vegan / Chocolate Chip Banana Bread  
Mini Multi-Grain Croissants / House-Made Huckleberry Jam / Strawberry Jam / Whipped Butter

CARROT CUPCAKES  
Vanilla Cream Cheese Icing \*Gf / Df / Vegan

FRESH FRUIT TART  
Vanilla Pastry Cream

DARK CHOCOLATE MOUSSE CUPS  
Caramelized Cocoa Nibs / Chocolate Shavings

KEY LIME TIRAMISU  
Lady Fingers / Key Lime Mascarpone Mousse

TRIPLE CHOCOLATE CAKE  
Dark Chocolate Ganache / White Chocolate Raspberry Ganache / Dark Chocolate Swiss Buttercream

DAISY SUGAR COOKIE

*Shore Lodge*

MECALL, IDAHO

Adults 56. • Children (4 - 12yrs.) 22.  
Plus Tax & Gratuity.

For Reservations call 208-630-0274

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please advise your server if you have any allergens so we are aware. 3.11.22