

Easter Brunch Menu

Starters

Yogurt Creme Brûlée with fresh fruit and granola \$9

Cream of Mushroom Soup \$11

Moocussers Greens \$10

Steak and Eggs \$19

garlic rice cake, beef tenderloin, fried egg, rosemary bernaise

Shrimp Toast \$14

hearty grilled bread, avocado, lemon herb marinated shrimp. tomatoes, radishes

Mains

Stuffed French Toast \$14

berries, sweetened cream cheese, toasted coconut, syrup

Eggs Benedict \$16

canadian bacon, poached egg, hollandaise, rosemary home fries

Lobster Benedict \$24

lobster, asparagus, poached egg and hollandaise, rosemary home fries

Vegetable Tart \$14

finished with Jalapeño Pesto, side of fruit

Pan Seared Cod \$29

black rice, miso glaze, yellow pepper puree, pickled shiitake and asparagus

Salmon \$28

shallot puree, haricot vert, confit potatoes, caper butter sauce

Ham \$26

maple glazed, sweet/smokey carrots, parsley new potatoes, mustard sauce

Lamb Shank \$32

braised, polenta, asparagus, mint jelly

Black Angus Prime Rib \$30
roasted potatoes, maple mustard brussel sprouts

Desserts

Carrot Cake with Cream Cheese Frosting \$10

Strawberry Shortcake \$10

Chocolate Fudge Cake with Ice Cream \$10

Kids Menu

Chicken tenders and fries \$10

Fresh pasta with butter and cheese \$10

Mooncusser's Sliders and fries \$15