

The Lucerne Inn

Easter Sunday Brunch 9am-2pm

Breakfast

Add Sausage* \$6 or Bacon* \$6



Waffles with Choice of Fruit Topping & Whipped Cream (Blueberry or Strawberry) \$13
Served with Fruit Salad

Traditional Eggs Benedict \$18
Crabcake Eggs Benedict \$28
Served with Fruit Salad

Three-Egg Omelets* \$16
Served with Choice of Toast (White, Wheat, or Rye) & Fruit Salad

- Onion, Bacon, Peppers & Cheese
- Portabella & Bacon with Swiss Cheese
- Spinach, Tomato, Mushroom with Goat Cheese

Lox Bagel \$18
Served with Fruit Salad

Plain Bagel with Smoked Salmon, Capers Onions, & Cream Cheese

Hot Sandwiches \$18

Served with a Choice of French Fries, Sweet Potato Fries, or Coleslaw

Corned Beef Reuben • Grilled Chicken Sandwich with Bacon & Swiss Cheese •
Cornmeal Pecan Crusted Fried Chicken Sandwich • Turkey Club (Choice of White or Wheat Bread)

Dinner Salads \$16

(Add Chicken \$8 Shrimp \$13, Salmon \$15)

House Salad*

Mesclun Greens with Apples, Grapes, Walnuts, Blue Cheese Crumble, and Apple Cider Vinaigrette

Caesar Salad

Romaine Tossed with Caesar Dressing and Topped with Parmesan and Croutons

Mediterranean Salad

Cucumber, Onion, Tomato, Olives, Cranberries, Almonds and Feta

Hot Entrées

Comes with Dinner Roll and Chef's Choice of Starch and Fresh Vegetables

Roast Pork with Stuffing \$29

Lemon Chicken Breast Sautéed with Garlic, Shallots, Lemon, & Oregano in a Wine Butter Sauce **\$31**

Crab Topped Haddock with a Sherry Cream Sauce* **\$38**

Grilled Salmon Filet with Spinach & Sweet Peppers in a Parmesan Cream Sauce **\$38**

Desserts \$8

Homemade Cheesecake • Chocolate Mousse Cake • Blueberry Pie with Vanilla Ice Cream •
Chocolate Torte*

Executive Chef Arturo Montes

*Denotes gluten free (not prepared in a gluten free environment). Most entrees can be prepared gluten free.

NOTE: Consumption of raw or uncooked foods can cause food borne illness