



HARVEST

Brunch Buffet

Chef's Specialties

Buttermilk Fried Chicken with Hot Honey Mustard
Roasted Salmon with Acorn Squash & Dill Cream
Homestyle Macaroni & Cheese
Smothered Green Beans
Mashed Sweet Yams with Walnut & Rosemary Butter
Bacon Braised Collard Greens with Blackened Shrimp
Sauerkraut & Turkey Kielbasa
Fine Herb & Pomegranate Stuffing

Salads & Appetizers

Pumpkin & Sage Bisque
Assortment of Baked Dinner Rolls
Butternut Squash & Quinoa Salad
Shrimp & Crab Pasta Salad
Caesar Salad
Fresh Fruit
Domestic Cheese Board

Chilled Seafood

Smoked Salmon
Peel & Eat Shrimp Cocktail
Fresh Shucked Oysters*

Complimentary

Champagne, Mimosas, Bellinis, Cider,
Soft Drinks, Coffee, Tea, Juices

Breakfast

Home Fried Potatoes
Scrambled Eggs
Applewood Smoked Bacon
Maple Sausage
French Toast

Waffle Bar

Made-to-Order Omelets

Carving Station

Roasted Herb Turkey Breast
Pan Gravy & Sweet Orange Cranberry Relish
Primed Rib of Beef with Horseradish Cream
Braised Spiced Pork Belly with Apple Butter

Desserts

Spiced Pumpkin Pie
Apple Pie
Southern Bourbon Pecan
Warm Bread Pudding
Assorted Cookies, Cakes & Brownies
Crème Brûlée

\$65 Per Person

**Each month, join us as we feature culinary delights
from different areas around the world.
Plus, always live jazz while you dine!**

Next month: Hawaiian Lua

Rusty ScupperSM

★ HARBORSIDE DINING AND DRINK ★

