



Sunday Brunch

The American Club Resort Pastries

Freshly Baked Danish, Croissants,
Muffins and Coffee Cakes

Assorted Gluten-Friendly Cereals and House-Made Honey-Nut Granolas

Assorted Fresh Fruit, Berries, and Vanilla Greek Yogurt

Steel Cut Oatmeal

gluten-friendly oats, brown sugar, honey, sweet cream

Seasonal Fruit Tarts

Smoked Salmon Platter

Seasonal Frittatas

Assorted Charcuterie and Wisconsin Cheeses

Raw Bar

Chef's Selected Oysters on The Half Shell,
Shrimp Cocktail, Steamed Mussels

Prime Rib Carving Station

horseradish crème fraîche, natural jus, whole grain mustard

Chef Attended Omelet Station

Soft Scrambled Eggs

sweet cream butter, herbs

Cinnamon Brioche French Toast

locally produced pure maple syrup,
seasonal fruit compote, vanilla whipped cream

Cherrywood-Smoked Bacon and Chicken Sausage

Roasted Fingerling Potatoes

sautéed peppers and onions

Adults \$65 Children Ages 5-12 \$34
Age 4 and under complimentary