

SUNDAY DRINK SPECIALS

CHEQUERS BLOODY MARY 4.50
Join us at the bar to add
your favorite spices and garnishes

MIMOSA 4.50
Domaine Ste. Michelle Brut,
orange juice

CELEBRATORY BUBBLES 5.50
Lunette Proseco, Italy

Domaine Ste. Michelle Brut,
Columbia Valley, WA

Domaine Carneros Brut Tattinger
Napa Valley

DOMAINE STE. MICHELLE
BRUT 4.50
Columbia Valley, WA

BELLINI 5.50
Peach schnapps, peach sorbet,
Domaine Ste. Michelle Brut

HALF PRICE BOTTLED WINES
ALL DAY
Wines under \$100

SUNDAY BRUNCH BUFFET

Served Sunday from 10:30PM – 2:30PM
\$23 adults, \$12 children 4-12, under 4 complimentary

FEATURING

OMELET STATION: Eggs and Omelets prepared to order. Assorted condiments to include swiss cheeses, mushrooms, tomatoes, onions, peppers, ham, smoked salmon and shrimp.
BELGIAN WAFFLES with chocolate and fruit sauces, powdered sugar and whipped cream.
HAND CARVED PRIME RIB & MAPLE GLAZED HAM
CHOCOLATE FOUNTAIN with strawberries, pineapple, melon and marshmallows for dipping.

FROM THE EMPORIUM TABLE

SEASONAL FRESH FRUITS
BREAKFAST BREADS & PASTRIES
BAGELS WITH CREAM CHEESE
GARDEN SALAD
ASSORTED CHEESES
BOILED SPICED SHRIMP
AHI TUNA SUSHI ROLLS
TEMPURA SHRIMP SUSHI ROLLS
VEGETABLE SUSHI ROLLS
TOMATO & MOZZARELLA SALAD
SMOKED SALMON

ON THE HOT SIDE

POACHED EGGS FLORENTINE
SAUSAGE LINKS
APPLEWOOD SMOKED BACON
SCRAMBLED EGGS
ROESTI FORMAGGI
SOUTHERN CHEESE GRITS
CRAB AND SHRIMP STUFFING
FRESH SEASONAL VEGETABLES
FRIED CHICKEN WINGS
SHELLFISH CIOPPINO WITH RICE
CHICKEN PICATTA
GRILLED ASPARAGUS WITH WHITE TRUFFLE OIL, BALSAMIC REDUCTION

ON THE DESSERT TABLE

CREAM CHEESE BLINTZES WITH BLUEBERRY SAUCE
HOMEMADE LOUISIANA BREAD PUDDING WITH RUM ANGLAISE
CHEQUERS SIGNATURE CARROT CAKE
KEY LIME TARTS
LEMON-RICOTTA COOKIES
CHOCOLATE BROWNIES
VANILLA BEAN SHORTBREAD COOKIES
HAZELNUT RICE CRISPY TREAT
PECAN PIE