



SHELTER HARBOR
INN NEW ENGLAND ECLECTIC

Easter
BRUNCH MENU

SALADS

Caesar

Romaine hearts, creamy ceasar dressing, garlic herb croutons & shaved Parmesan cheese

Ham & Orecchiette

Orecchiette pasta, smoked ham, crisp garden vegetables, peas, house white balsamic

RAW BAR

*Quonnie Oysters, Littleneck Clams, Cocktail Shrimp, Smoked Salmon, Crawfish, Snow Crab Clusters
Cocktail Sauce, Lemons, Horseradish, Watermelon Mignonette*

BREAKFAST STATION

Eggs Benedict

Poached eggs, Canadian bacon, English muffin, hollandaise sauce

Scrambled Eggs

sea salt and cracked pepper

Bacon & Sausage & Homefries

Stuffed French Toast

Grand Marnier Texas toast, sweetened cream cheese, berries

Quiche

- *Roasted red pepper, parmesan & asiago cheese*
 - *Quiche Lorraine, bacon, gruyère cheese*
 - *Broccoli, sharp aged cheddar cheese*
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ENTREES

Hazelnut Chicken

Chicken breast, toasted hazelnut crust, orange thyme cream

Beef Bolognese

Beef, celery, carrots, onions, tomato, pasta

Honey Glazed Salmon

Oven-baked Faroe Island salmon, honey glaze

CARVING STATION

Prime Rib

Slow-roasted, creamy horseradish sauce, au jus

Baked Ham

Pit ham, fire-glazed

DESSERT TABLE

Assorted Pastries & Desserts, including The Inn's Classic Indian Pudding

