

FATHER'S DAY BRUNCH

SUNDAY, JUNE 21ST, 2026
10:30AM - 2PM

person | 69.95++ kids | 35.95++



PASTA STATION

Mezze Rigatoni
Pappardelle
Penne (GF)

CARVING STATION

Black Angus Ribeye
Horseradish Crème
Glazed Baked Ham
Whole Grain Honey Mustard

DESSERT STATION

To include:
Banana Peanut Butter Bars
Bourbon Caramel Cream Puffs, Brown Sugar Bacon Cupcakes
Chocolate Oreo Cream Pie

If you have special dietary needs or allergies please let a member of our staff know. Thoroughly cooking meats, poultry, seafood shellfish or eggs reduces the risk of illness.



BREAKFAST

BLT "Bacon, Lobster & Tomato" Eggs Benedict
Lobster Corn Bread Pudding
Applewood-Smoked Bacon
Sage Breakfast Sausage
Breakfast Potatoes

ENTRÉE SELECTIONS

Slow Roasted Brown Sugar Bourbon Spareribs

BBQ Pork

Caramelized Onion, Monterey Jack
& Jalapeno Sliders

New England Lobster & Crab Cakes

Scampi Butter Sauce

Honey Hoisin Ginger Glazed Chicken

Kim Chee Fried Rice

Grilled Atlantic Swordfish

Charred Corn, Tomato, Avocado Salsa

Blackened Flank Steak

Blistered Grape Tomatoes, Gorgonzola,
Sweet Vermouth Butter Sauce

Accompaniments

Twice Baked Broccoli Cheddar Yukon Gold Potatoes
Vegetable Medley (GF)

SOUP & SALADS

Lobster Corn Chowder

Caesar Salad

Caprese Salad

Grilled Yukon Gold Potato Salad

Mediterranean Frutti di mare Orzo Salad

Spinach Salad

Gorgonzola, Toasted Walnuts, Dried Cherries,
Maple Balsamic Dressing

WAFFLE STATION

Malted Waffles, Pure Maple Syrup

Savory Malted Lobster Waffles

Gluten Free Waffles Traditional Toppings



Fresh Salt



SAYBROOK
POINT
RESORT & MARINA

*All Food and Beverage pricing is subject to CT State sales tax. If you have special dietary needs or allergies, please let a member of our staff know. *Thoroughly cooking meats, poultry, seafood shellfish or eggs reduces the risk of illness.

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