

FATHER'S DAY BRUNCH

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

person | 69.95++ kids | 35.95++

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



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)

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.



Fresh Salt

*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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