

# 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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POINT**  
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