

# SKAMANIA LODGE

## *Sunday Brunch*

### Starters

*Assorted Terrines & Pates*

*Pine Curd Lox, Salmon with Cream Cheese & Bagels, Capers & Onions*

*Dungeness Crab with Mignonette, Cocktail Sauce, and Remoulade*

*Assorted Local Smoked Seafood's with Condiments*

*Peel & Eat Shrimp*

*Imported & Domestic Cheeses*

*Goat Cheese with Tapenade & Roasted Garlic, Grilled Pita Bread*

*Deviled Eggs*

### Salads

*Mixed Green Salad with Assorted Dressing*

*Baby Spinach, Blue Cheese, Mushrooms & Walnuts*

*Pasta Salad with Asiago & Sun-Dried Tomatoes, Artichoke Hearts, Parsley*

*Buffalo Mozzarella with Yellow & Red Tomatoes with Fresh Basil*

*Grilled Asparagus, Cauliflower, Broccoli, Red Peppers & Egg Plant*

*Waldorf Salad*

*Oriental Bay Shrimp salad with sesame Lime Vinaigrette*

*Seasonal Fruits, Cantaloupe, Honey Dew, Watermelon, Pineapple & Strawberries*

### Omelet Station

**Made to order by a uniformed Chef**

*Bay Shrimp, Ham, Green Onions, Cheddar Cheese, Crème Fraiche, Mushrooms*

### Carving Station

*Potlatch Salmon with Remoulade Sauce*

*Prime Rib au jus, Horseradish Sauce*

*Smoked Ham with Rum Raisin Pineapple Sauce*

*Assorted Breakfast Sausages & Smoked Bacon*

### Entrees

*Eggs Benedict with Hollandaise Sauce*

*Cheese Blintzes with Berry Marmalade*

*Scallop, Shrimp & Dungeness crab Newburg with, Mushrooms, Artichokes.*

*Roasted Pork Loin with Brandy Whole grain Mustard Sauce, Braised Cabbage  
& Apple Pear Chutney.*

*Grilled Chicken Breast Florentine with gorgonzola, crimini mushrooms.*

*Steamed Medley of Fresh Vegetables with Dill Butter*

*Potatoes Au Gratin with rosemary & garlic*

### Pastries

*Assorted French Pastries, Cakes, Pies, Cobblers, Cookies*

*Cheese Cakes, Short Cakes with Berries & Chocolate Éclairs*

*Strawberries Dipped in Chocolate, pecan pie, baklava*

**Adults: \$28.95 Plus Tax & Gratuity**

**Ages: 7-12: \$16.95 Plus Tax & Gratuity**

Ages 4-6: \$10.95 Plus Tax & Gratuity

Holiday Prices May Differ. Prices subject to change.