

A decorative border of pink roses and green leaves frames the entire menu. The roses are in various stages of bloom, with some showing deep pink petals and others as buds. The green leaves are interspersed among the flowers, adding a natural feel to the design.

# Wendell's

STEAK & SEAFOOD

## Mother's Day Brunch

May 12th 2024

Monday 11:00am to 3:00pm

Reservations are Strongly Recommended

\$95 - Adults    \$85 - Seniors    \$35 - Kids 12 & Under

### ~ From the Carver ~

Caul Fat Wrapped New York Striploin  
Pastrami Rubbed Pork Lion Green Chile Thousand Island  
Smoked Games Sausages

### ~ Main fare ~

Smoked Game Hens with Grain Mustard Jus  
Beef Tenderloin Bleu Cheese Compound Butter & Pomme Frites  
Crispy Softshell Crab with Corn on the Cobb & Old Bay Aioli  
Duck Confit with Bacon & Napa Cabbage  
Barbeque Shrimp Skewers Beer Poached & Grilled with Apricot Glaze

### ~ Soup ~

Fire Roasted Tomato Bisque  
Grilled Cheese Croutons

### ~ Compliments ~

Rosemary Roasted Red Bliss Potatoes  
BLT Stuffed Avocado on the Half Shell Burn Onion Mayo  
Ricotta Stuffed Zucchini with Tomato Puree  
Ginger Butter & Garlic Bok Choy  
Grilled Asparagus with Hollandaise Sauce  
Cheesy Cauliflower & Broccoli

### ~ Garden ~

Cucumber Finger Sandwiches  
Mesclun Green Salad with Choice of House Dressings  
Crisp Romaine, Shaved Reggiano, Garlic Croutons & Anchovies  
Anitas Crab Salad Creamy Penne Chives & Celery  
Southwestern Anti Pasta Salad  
Caprese Salad with a Spinach & Pecan Pesto

### ~ Omelet Station ~

Grande Marier French Toast  
Tapas  
Oysters of the Half Shell Red Wine Vinegar Mignonette  
Steamed Mussels & Clams  
Chilled Tiger Prawns  
Smoked Salmon Gravlax with Bagels & Cream Cheese  
Fresh Sliced Fruit & Mixed Berries  
Cheeses From the Globe  
Assorted Crackers  
Charcuterie Assorted Sliced Cured Meats  
Mixed Olives & Pickles  
Classic Osetra Caviar Potato Blini

### ~ Desserts ~

#### From the Inns Exceptional Bakery

Berry Chantilly Cake  
Strawberry Cake Layered with Fresh Fruit & a Chantilly Icing

Crème Brule Cheesecake  
Traditional Cheese Cake Topped with Burnt Sugar Topping

Salted Carmel Brownie  
Fudgy Brownie Swirled with a Salted Carmel Sauce  
Topped with Sea Salt Flakes

Black Forest Cake Shooter  
Chocolate Cake Layered with Whipped Cream Chocolate Ganache  
& Spiked Cherries