

Chef's Presentation

Mother's Day

Brunch A la Carte

Kids Chocolate chip Pancakes

Warm Maple Syrup

\$9

Brioche French toast

topped with Bananas Foster

\$11

Traditional Eggs Benedict

Poached atop griddled Canadian Bacon & English muffin

Topped with Hollandaise, Yukon Home fries

\$14

Rocks Crab cake Benedict

Poached Eggs topped with Hollandaise, Yukon Home fries

\$16

Three Eggs Any Style served with Yukon Home fries

Breakfast Sausage or Applewood Bacon, choice of toast

\$13

Rocks Omelet

*Yukon Home fries Applewood Bacon or Breakfast sausage,
choice of toast*

*Fixings: Caramelized Onions, Tomatoes, Mushrooms, Peppers,
Broccoli, Swiss, Cheddar Jack and American Cheeses*

\$14

Add a side of Bacon or Sausage

\$4

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Appetizer

Rocks Corn Chowder

Seared Diver Sea Scallops

Balsamic Crème fraiche on a bed of English cucumber

\$16

Entrée

Roasted North Atlantic Salmon

Topped with Romesco Sauce, Pearl Barley Pilaf and

Grilled asparagus

\$23

Slow Roasted Prime Rib Au jus

Horseradish Sauce, Roasted Fingerling Potatoes and a

Spinach and Artichoke stuffed tomato topped with

Herbed Crumbs

\$21

Dessert

Chocolate Pot de Crème

Topped with Chantilly Cream & Raspberries

\$6

A Meal without Wine is like a day without Sunshine.....