

# Shaw's WEEKEND BRUNCH BUFFET

## SHAW'S GRAND BUFFET

CANDIED BACON	SEASONAL VEGETABLE	PARMESAN-CRUSTED COD
COUNTRY SAUSAGE	TOTS O'BRIEN	FRENCH TOAST & BELGIAN WAFFLES
EGGS BENEDICT	• AU GRATIN POTATOES	CHICKEN FLORENTINE STRADA
JUMBO FRIED SHRIMP	BISCUITS & GRAVY	MARYLAND-STYLE CRAB CAKES
CHESAPEAKE FRIED CHICKEN	GRANDMA'S MACARONI & CHEESE	SHRIMP & CRAWFISH ÉTOUFFÉE

## CHEF'S TABLE

### CHEF CARVED - BAKED GLAZED HAM

- **CREATE-YOUR-OWN OMELET**  
*select from 12 seasonal ingredients*

**BANANAS FOSTERS CRÊPE & SWEET RICOTTA STUFFED CRÊPE**  
*housemade crepe, whipped cream*

**KING CRAB QUICHE**  
*pickled mustard seed, mustard mayonnaise*

**LOBSTER BISQUE**  
*whole maine lobster, zucchini, carrots*

## COLD SEAFOOD & SALAD BAR

• OYSTERS ON THE HALF SHELL	SEASONAL FRUIT	• ORGANIC SMOKED SALMON
ASSORTED MAKI	• TOMATO & MOZZARELLA SALAD	ASSORTED BAGELS, CREAM CHEESE,
• SMOKED SALMON DEVILED EGGS	• CHILLED ASPARAGUS SALAD	TOMATOES, CAPERS, CUCUMBERS &
• SHRIMP COCKTAIL	SEASONAL SALAD	ONIONS

## SHAW'S SWEETS TABLE

HOMEMADE CUPCAKES	KEY LIME PARFAIT	RASPBERRY TARTLETS
ALMOND COFFEE CAKE	CHOCOLATE STRATA	CHOCOLATE CHIP COOKIES
• CRÈME BRÛLÉE	• POT DE CRÈME	COCONUT MACAROONS
SUGAR COOKIES	CHEESE CAKE	VEGAN OATMEAL RAISIN COOKIE

## BRUNCH BEVERAGES

SHAW'S SIGNATURE BLOODY MARY.....	12.00
TRADITIONAL MIMOSA .....	8.00
<i>additional seasonal cocktails, wines by the glass and beer available</i>	
CAPPUCCINO .....	3.00
ORANGE JUICE.....	3.00

**\$45 PER PERSON INCLUDES FRESH BREWED COFFEE, ICED TEA AND SODA.**  
( \$10/ KIDS 7-12, 6 & UNDER EAT FREE ).

FOR 2017, PLEASE NOTE THAT FOR EASTER, MOTHER'S DAY, FATHER'S DAY AND SPECIALITY BRUNCHES PRICES ARE SUBJECT TO CHANGE.

- INDICATES GLUTEN FREE OPTIONS - ASK YOUR SERVER FOR MORE DETAILS.