

**Father's Day 2017**

# **DOCKSIDE**

**9:00am – 2:00pm**

## **SALAD STATION**

### **Classic Idaho Potato Salad**

With scallions, hard boiled eggs, pimentos, celery and sweet pickles.

### **Caprese Salad**

Heirloom cherry tomatoes and fresh mozzarella topped with organic basil, extra virgin olive oil, balsamic vinegar, sea salt, fresh cracked pepper and a tangy balsamic glaze.

### **Pistachio Ambrosia Salad**

With pineapple, marshmallows and maraschino cherries.

### **Classic Style Deviled Eggs**

### **Fresh Seasonal Fruit Display**

Hawaiian Gold Pineapple, Cantaloupe, Honeydew, Grapes, Star fruit, Mango, Raspberries, Black Berries, Blue Berries and Strawberries, and other seasonal fruits

### **Grilled Pesto Shrimp Pea Salad**

Spring peas, shrimp and garbanzos with water chestnuts, toasted slivered almonds, celery, onion and our home made dressing.

### **Chicken Caesar Salad**

Chicken, Romaine, Bow Tie Pasta, Parmesan, Croutons tossed in our house made Caesar Dressing

## **Artisan Cheeses and Antipasto**

Smoked Tillamook Cheddar, Idaho Danish Cheese, Gouda  
Roasted garlic Boursin, Toasted Baguette, Sesame Bread Stick, Cracker Assortment  
Baked Brie with Fruit compote  
Hummus, Olive Tapenade, Olives, Roasted Peppers,  
Marinated Artichokes, Roasted Garlic and Pita Bread

# DOCKSIDE

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## Seasonal Bread and Breakfast Pastry Display

Cranberry and apple cinnamon scones,  
Banana, Blue Berry and Raspberry Muffins, assorted  
Danish, Cinnamon and Huckleberry coffee cake, Dockside cinnamon rolls, assorted  
Dockside Rolls, Pretzel rolls and butter

## Omelets “Made to Order”

Features diced Smoked Ham, Crispy Bacon Bits, Grated Cheddar Cheese,  
Diced Tomatoes, Diced Green Onions and peppers, Homemade Salsa, mushrooms,  
Grated Swiss Cheese, Smoked Salmon, and Asparagus  
Fresh eggs and liquid eggs

## Hickory Rubbed Cedar Plank Salmon

Features Blackened salmon with spicy Huck sauce, spicy Cocktail sauce, Tartar sauce  
and fresh cut Lemons

## “Made to Order” Crepe

Crepes are first sautéed with butter, topped with fruit or cheese Blintz filling  
And finished with Grand Marnier Vanilla Sauce, whipped topping or toasted Almonds

## “VIK” Very Important Kid Station

*BREAKFAST KIDS ITEMS -9AM-11:30AM*

French toast, Scrambled eggs, Pancakes, Hash browns, Potato Triangles and  
Assorted Cereals with milk

*Brunch items 11:45am –closing*

Macaroni & Cheese, Chicken Strips, Mini Corn Dog lolly pops,  
Hamburger slider burgers and Grilled Cheese

## “Carved To Order Station”

**House Smoked Brisket** creamy horseradish sauce and extra hot horseradish  
**Whole smoked suckling pig** will pulled pork sliders traditional (pork and BBQ  
Sauce) and Carolina style (coleslaw, yellow mustard and Carolina BBQ sauce)

**Beer Can Chicken and Smoked Barbequed Ribs**

Jack Daniels Huckleberry BBQ and savory Barbeque sauces

# DOCKSIDE

## BRUNCH SIGNATURE ENTREES

### **Classic Canadian bacon Egg Benedicts**

From Scratch Sauce Hollandaise

### **Vegetarian Benedicts**

Green garbanzo bean falafels, mushrooms, tomatoes and spinach topped with a medium poached egg and  
From Scratch Sauce Hollandaise

### **Dockside Potatoes**

Served from 9am-12pm

### **Herb Roasted Potatoes**

Served from 12pm-2pm

### **Scalloped Potatoes**

With chives and bacon

### **Dinner Vegetables with Asparagus**

### **Chili Mac and Jalapeno Cheddar Franks**

### **Caramel Apple Crème Brule French toast**

### **Brown Sugar Bacon**

### **Hard Wood Smoked Bacon**

### **Beer Bratwurst – with sauerkraut and mustards 3**

### **Chicken Sausage with Bacon and smoked Gouda**

### **Breakfast Sausage**

### **Sliced Baked Ham**

Served from 9am-12pm

## SIGNATURE SUNDAY BRUNCH DESSERT ASSORTMENT

Freshly made from our Resort Bakery