



Sunday Brunch

11 AM to 2 PM

Appetizers

Soup Du Jour \$9

Classic Caesar Salad (contains raw shell eggs) \$14

Butter Lettuce with Roasted Corn, Cucumber, Radish,
Strawberries and Shaved Pecorino Cheese \$15

Spicy Tuna Tartar with Avocado, Ginger and Crispy Wontons \$17

Maryland Lump Meat Crab Cake with Pasilla Chile Sauce \$18

Avocado on Multigrain Toast with Goat Cheese and Extra Virgin Olive Oil \$8

Grilled or Steamed Whole Artichoke with Roasted Garlic Aioli \$15

Entrées

German Apple Pancake \$19

Blueberry compote, maple syrup and sour cream

Classic French Toast with Caramelized Bananas \$18

Applewood smoked bacon

Chopped Italian Sausage, Leek, Mushroom and Manchego Cheese Frittata \$20

Huevos Rancheros \$17

Black beans, avocado, Ranchero sauce and jack cheese

Classic or Florentine Eggs Benedict \$22

Sliced tomatoes and breakfast potatoes

Smoked Salmon Plate with Toasted Bagel \$20

Cream cheese, red onions, capers and sliced tomatoes

Petit Filet Mignon, Béarnaise Sauce and Scrambled Eggs \$35

Breakfast potatoes

Honey Mustard Crab and Shrimp Salad \$30

Butter lettuce, avocado, mango, celery root, green beans and cherry tomatoes

Asian Style Chicken Salad with Sesame Dressing \$21

Romaine, red cabbage, carrots, toasted almonds, green onions and crispy wontons

Cold Poached Salmon \$27

Cucumber salad and sauce verde

Broiled Lake Superior Whitefish, Lemon Butter Sauce \$28

Rice and assorted vegetables

Fresh Ground 10 oz. Wagyu Beef Burger on Brioche Bun \$23

Jack cheese, sliced red onion, Applewood smoked bacon, avocado and French fries

Bistro Breakfast Sandwich on Multigrain Toast \$15

Fried Egg, Applewood smoked bacon, gouda cheese, arugula and pesto aioli

With fresh seasonal fruit and breakfast potatoes

**The Bistro Garden reserves the right to refuse service to anyone.
For parties of 10 or more, 18% gratuity will be automatically added.
Split entrée charge \$5**