

# Thistle Lodge Beachfront Restaurant

Sunday Brunch Buffet Served 11:00am to 2:30pm - \$29.95 per Person  
*Standard Buffet Items Listed Plus a Different Theme Featured Every Week*



Bacon, Sausage, Ham Steaks	Grits – Cheddar Parmesan
Waffles / Pancakes	Oatmeal – Chopped Pecans – Honey-
Scrambled Eggs	Raisins- Brown Sugar-Cream
Biscuits and Sausage Gravy	Breads – Pastries – Muffins
Omelet Station – Poached Eggs to Order	Granola – Yogurt – Honey
Home-style Breakfast Potatoes	Cold Breakfast Cereal Variety
Pepper and Onions	Key Lime Pie
Seasonal Fruit Tray	Apple Crisp
Fresh Salad Selections – Caesar – Mixed	Assorted Beverage Selection
Green – Tomato Mozzarella	

## Floribbean Theme

*Jerked Spice Grouper – Mango Chutney*  
*Steamship round of Pork – Pepper Pot Sauce – Sundried Papaya Sauce*  
*Macadamia Nut Crusted Chicken Breast – Boursin Cream Sauce*  
*Jasmine Rice -Mixed Vegetables*

## Midwestern Theme

*Crunch Fried Perch or Walleye – Lemon Pepper Tartar Sauce*  
*Prime Rib – Red Wine and Peppercorn Demi Glace*  
*Char Grilled Chicken Breast – Jack Daniels BBQ Glaze*  
*Rice Pilaf-Mixed Vegetables*

## South of the Border

*Blackened Snapper – Fresh Cilantro Tomato Salsa*  
*Tamarind Rubbed Pork Loin – Black Bean Chili Sauce*  
*Chipotle BBQ Chicken Breast – Ancho Cream Sauce*  
*Spanish Rice – Mixed Vegetables*

## New Yorker

*Coriander Dusted Salmon Medallions – Lemon Dill Cream Sauce*  
*Peppercorn and Sea Salt Crusted New York Strip Loin – Veal Jus Lie*  
*Pimiento Dusted Hudson Valley Duck Breast – Orange Marmalade Glaze*  
*Wild Rice Pilaf – Mixed Vegetables*

## Southern Style

*Crunchy Fried Catfish Filet – Spicy Remoulade*  
*Roasted Turkey – Kentucky Hot Brown – Mornay Sauce*  
*Honey Glazed Ham Steamship – Rum Raisin Cherry Sauce*  
*Cajun Dirty Rice – Mixed Vegetables*