



FATHER'S DAY BRUNCH

SUNDAY, JUNE 16

10AM - 2PM

BREAKFAST FAVOURITES

- BELGIAN WAFFLES – Wild berry compote & syrup
- MAPLE SMOKED BACON
- BREAKFAST SAUSAGE
- SCRAMBLED EGGS
- HOME FRIES
- ASSORTED MINI YOGHURT
- EGGS BENEDICT – Made to order upon request
- OMELETS – Selection of fresh ingredients, made to order

FROM THE GRILL

- GRILLED CHICKEN
- MILD ITALIAN SAUSAGE
- TOP SIRLOIN HAMBURGER – Assorted garnishes

COLD BUFFET

- QUINOA & CHICKPEA – Sweet peppers, red onion, fresh herbs & citrus vinaigrette
- TOMATO BOCCONCINI – Vine ripe tomato, basil, bocconcini cheese, sweet peppers, fresh herbs, white crystal sea salts, balsamic vinaigrette
- GARDEN MEDLEY – Crisp iceberg, cucumber, sweet peppers, cherry tomato, carrots & a selection of assorted dressings & vinaigrettes
- SOUTHERN POTATO – Russet potatoes, vidalia, celery, pickle relish, maple smoked bacon, honey mustard aioli

HOT BUFFET

- BUTTERNUT SQUASH SOUP – Assorted rolls & butter
- ATLANTIC SALMON – White wine dill sauce
- OVEN BAKED MANICOTTI
- HERB & GARLIC ROASTED RED SKIN POTATO
- SWEET BUTTER CORN ON THE COB

DESSERTS

- PEACH COBBLER
- RED VELVET CUPCAKE
- ASSORTED MINI DESSERTS
- TIRAMISU – Chocolate espresso
- CHOCOLATE COATED VANILLA CAKE POPS
- MARINATED FRUIT CUP
- CRÈME BRÛLÉE
- SUGAR TARTS
- DANISHES, PASTRIES & MUFFINS
- COOKIES, SQUARES & CAKES
- FRESH SLICED FRUIT

BEVERAGES

- ORANGE & APPLE JUICE
- COFFEE & TEA

ADULTS : \$38.95
CHILDREN 6 - 12 : \$19.95
CHILDREN 5 & UNDER : FREE!

**Excludes taxes and gratuities. Cannot be combined with any discounts, coupons or offers.*

Ironstone Grill is not a nut-free environment. Please speak with your server regarding any allergies.

Shah Hafizi
Executive Chef

Andrew Brown
Sous Chef