



BRUNCH

SUNDAYS
11 am - 2:30 pm

FEATURE COCKTAILS

BLOODY MARY

Over-the-top with poached shrimp and seasonal garnishes 10.

ESPRESSO MARTINI

Absolut Vanilla, espresso, Bailey's, amaretto, Godiva Chocolate Liqueur, Fernet Branca 11.

SIGNATURE MIMOSA

Fresh berries 5.

DAILY PREPARATIONS

BREAKFAST SANDWICH

Chef's Selection

THREE EGG OMELETTE

Chef's Selection

GRIDDLECAKES

Chef's Selection

SPECIALTIES

GREEK YOGURT *and* FRESH MIXED BERRY PARFAIT

house-made granola and honey

9.

IRISH STEEL CUT OATMEAL

maple sugar, baked apples and dates

9.

CRAB CAKES "BENEDICT"

two crispy lump crab cakes, spinach, two poached eggs, and spicy mustard hollandaise

18.

SMOKED SALMON PLATE

bagel, cream cheese, red onions, vine ripe tomatoes, capers

16.

WOOD GRILLED STEAK *and* EGGS

Angus 5 oz. filet, two eggs prepared to your liking, hollandaise, breakfast potatoes and your choice of toast

27.

ASSORTED ARTISAN SLICED CURED MEATS *and* COUNTRY DUCK PATE

marinated olives, pickled vegetables, toasted baguette

16.

TWO FARM FRESH EGGS

prepared to your liking, served with breakfast potatoes, choice of breakfast sausage, Canadian bacon or applewood-smoked bacon, and toast

14.

BELGIUM WAFFLES

mixed berry compote, whipped butter, fresh seasonal fruit, New York State maple syrup

14.

a la mode with cream cheese ice cream 5.

WOOD GRILLED GROUND BRISKET *and* CHUCK BURGER

applewood-smoked bacon-onion jam, aged extra-sharp cheddar, brioche bun, served with onion rings

20.

add a fried egg 3.

at the Strathallan Hotel & Spa, a Doubletree by Hilton · 550 East Ave · Rochester, New York

Consuming raw or undercooked foods, such as meat, poultry, fish, shellfish, and eggs

may increase risk of food-borne illness