



Mother's Day Brunch 2026

Sunday May 10th, 2026

Seatings from 10:30am-6pm

(Credit card required to hold reservation)

72 hour cancellation policy

*Adults \$70 Children \$25 (Ages 4-12)
plus tax and gratuity*

For reservations call Anthony Scott 978-341-8202

Maximum seating time allotted for all reservations

BREAKFAST ITEMS

Scrambled Eggs GF

Chef Attended Waffle Station

Crispy Bacon & Breakfast Sausage GF

Crispy Home Fried Potatoes GF

Sweet Breads

Muffins, Croissants, Cinnamon Rolls

Fresh Fruit Display GF

SEAFOOD BAR

*Shrimp Cocktail GF
lemons & cocktail sauce*

*Oysters on the Half Shell GF
pink pepper corn mignonette sauce*

CARVING STATION

*Roasted Prime Rib GF
au-Jus & horseradish cream sauce*

*Rosated Lamb Top Round GF
mint jelly*

SOUP

Lobster Bisque

(Contains Gluten)

SALADS

*Watermelon and Arugula Salad GF
cucumbers, red onion relish,
cranberry cheese, raspberry vinaigrette*

*Tri Colored Cauliflower Salad GF
radicchio, fennel, fresh mozzarella,
green goddess dressing*

CHEESE & CHARCUTERIE PLATTER

*Artisanal Cheeses, Cured Meats, Mixed
Olives, House-Made Jam, Assorted Crackers*

KIDS

*Mac and Cheese
GF Chicken Fingers and French Fries*

ENTREES

*Broiled Swordfish GF
Mango and pineapple salsa*

*Chicken Supreme GF
Dijon mustard & wild mushroom ragout*

*Spinach and Mushroom Ravioli
Pesto Cream, Romano cheese*

SIDES

Vegetable Medley with Lemon-Butter GF

Tri-Colored Herb Roasted Potatoes GF

DESSERTS

*An Array of Chefs Choice Desserts
mini pastries, pies, cakes and more!*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies*

