

Stokesay Sunday Special Cocktail Selections

Grand Mimosa

Fresh squeezed orange juice, champagne and Grand Marnier

Peach Blini

Peach nectar, (Italian or French) peach liquor and champagne / Frascati

Cranberry Kjr Royale

Cranberry liquor with champagne

"Danish" Mary

Our bloody Mary with Danish Aquavit (caraway flavored vodka) and celery stalk

Bloody "Neptune"

Clamatto juice, Pepper Vodka, Old Bay and horseradish with celery stalk and cocktail shrimp garnish

Sunday Brunch

Enjoy our complimentary brunch bread basket with whipped creamery butter

Soup du Jour

A changing variety of the Chef's gourmet creations.

Champagne Scallop Soup

A delicious blend of scallops, cream and champagne.

Stokesay Onion Soup Gratinée

Rich beef stock with caramelized onions, wine, croutons, topped with browned Finlandia Swiss.

Smoked Salmon Platter

Norwegian smoked salmon with capers, red onions, hard-boiled eggs, fine-diced red onions with chive cream cheese and mini bagels.

Sliced Fruit and Seasonal Berries

Honey dew, cantaloupe, pineapple, fresh seasonal Berries with lemon yogurt.

Lord's Salad

Stokesay lettuce blend tossed in herbal vinaigrette with marinated hearts of palm avocado, grape tomato, shaved red onion, and cucumber.

Main Course

Chef's Gourmet Omelet Creation

With roasted new potatoes.

Two Eggs du Jour

Made your way with roasted new potatoes.

Stuffed French Toast

French bread filled with lemon-scented cream cheese, fresh strawberries, and strawberry coulis served with crisp apple wood smoked pepper bacon.

Grilled Romaine Salad with Chicken

Grilled Romaine topped with croutons, parmesan reggiano cheese, sliced grilled chicken breast and Caesar dressing.

Our Sautéed Crab Cake

Lump crab cake with Dijon remoulade, vegetable du jour and roasted new potatoes.

Kings Breakfast

Shoulder Filet and eggs with roasted new potatoes and vegetable du jour.

Crab and Roasted Tomato Scampi

Angel hair pasta tossed with lump crab, herbs, roasted Roma tomatoes, onion garlic and lemon butter.

Chicken Marsala

Sautéed chicken breast over pappardelle pasta with a marsala wine and mushroom sauce.

Broiled Stuffed Flounder

Flounder filet stuffed with lump crab and chive cream sauce, served with roasted new potatoes and vegetable du Jour.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness