



MANTA

Sunday Brunch Buffet

11:30 am - 2:00 pm



Fresh Island Fruits and Seasonal Berries

Belgian Waffles

Strawberries, Macadamia Nuts, Powdered Sugar, Pure Maple, or Coconut Syrup

Traditional Eggs Benedict

Poached Eggs & Canadian bacon on toasted English muffin with Rich Hollandaise

Bacon, Country Link, & Pineapple Sausage

Omelets "a la minute"

Choice of ham, mushrooms, fresh herbs, onion & tomato; bell pepper, bacon, salsa, & cheddar, mozzarella, or swiss cheese

Imported and Domestic Cheese

Selection of Charcuterie with Relish and Mustard

Fresh Vegetable "Crudite" Platter with Ranch Dip

Sashimi with Shoyu & Wasabi

Shrimp Cocktail and Crab Claws

Sushi Bar

Just Made Caesar Salad

Steamed Dim Sum Basket with Sweet- Chili & Cilantro or Shoyu-Mustard Dipping Sauces

Mixed Greens

Tomatoes, Housemade Dressings

Grilled Vegetable Salad

Chef's Smoked Salmon

with Onions, Capers, and Cream Cheese

Marinated Mushrooms

Bay Shrimp & Waterchесnut Salad

Herbed Pasta Salad

Artichoke Hearts with Herb Vinaigrette

Tomato & Sweet Onion Salad

Bakery Fresh Breads & Butter

Lobster Bisque, Black Truffles

HOT ENTREES

Day Boat Catch

Thai Red Curry Vinaigrette, Roasted Peanut Crust

Grilled Herb Chicken

Portuguese Rice Stuffing, Pan Juices

"Orchiette Pasta" Mac & Cheese"

Parmesan Bread Crumbs, Housesmoked Bacon

Herb Crusted Prime Rib

Local Vegetables

Steamed Rice

Blue Cheese Potato Gratin

Shrimp & Vegetable Tempura

Prepared by our Brunch Chef

Build-Your-Own Ice-Cream Sundae

Our Pastry Chef's Selection of Pastries, Cakes, and Pies



\$69.00 / \$30.00

Exclusive of tax and gratuity



We provide the freshest of ingredients in the preparation of our cuisine.

In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness.

Please let your server know if there are any allergies to products of which we should know.

**Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.*