

SHOALS CLUB
Easter
BRUNCH

Sunday, April 5th | \$75++

Seatings: 11am, 11:30am, 12pm, 12:30pm, 1pm, 1:30pm, 2pm

*Reservations Required | Use Your ClubNow App or Call 910.454.4888
72-hour cancellation policy is in effect | Late cancellations & No-shows will be charged full price | Casual Resort Attire*

for the table

PROSCIUTTO & MELON

Honey & Fresh Basil (GF)

SHRIMP COCKTAIL

Traditional Preparation (GF)

DEVILED EGGS

Classic Preparation (GF)

first course

Select One

BURRATA

Beets, Citrus, Hazelnut Nut Butter,
Spiced Hazelnuts, Pea Tendrils (GF)

TOMATO & CUCUMBER SALAD

Radicchio, Raspberries, Mango, Almonds, Feta,
White Balsamic Vinaigrette, Mint, Basil (GF)

ASPARAGUS CREAM SOUP

Crispy Risotto Fritter (GF Possible)

entrées

Select One

BEEF MEDALLIONS & POACHED EGGS

Hollandaise, Scallion Corn Cakes, Grilled Vegetables

ALLSPICE BROWN SUGAR-BAKED HAM

Grilled Pineapple, Candied Sweet Potatoes,
Mac & Cheese, Haricots Verts

CARVED LEG OF LAMB

Rosemary Jus, Shallot Mint Jam, Scalloped
Potatoes, Grilled Vegetables (GF)

BOUILLABAISSÉ

Shrimp, Mussels, Assorted Seafood, Pernod Saffron
Tomato Jus, Rouille, Crusty Bread (GF Possible)

SEASONAL VEGETABLE MEDLEY

Variety Of Seasonal Vegetables, Multiple Preparations,
Fennel Jam, Pine Nut "Butter" (Vegan, GF)

dessert

Select One

CHOCOLATE MOUSSE PARFAIT

Champagne Sabayon, Hazelnuts

APPLE RHUBARB COBBLER

Vanilla Ice Cream

MANGO TART

Coconut Filling (Cream Cheese Base), Strawberry Sauce

little bunnies

Select One

BROWN SUGAR BAKED HAM

with Mac & Cheese

CHICKEN TENDERS

with Fries