

# RAINBOW L O D G E™

## Mother's Day Brunch Menu

\$55 per person, three courses, does not include beverages, tax or gratuity  
We will be serving this menu 10:30 – 3:00 on Sunday May 13<sup>th</sup>  
Our Regular Dinner Menu starts at 5:00



### First Course Choices

#### **Crispy Oyster and Spinach Salad**

Warm Bacon Dressing, Roasted Mushrooms

#### **Leafy Green Salad**

Creamy Gorgonzola, Black Pepper Granola, Dried Sour Cherries

#### **Pesto Grilled Shrimp Bruschetta**

Caper Lemon Butter

#### **Two Fried Texas Quail Bites**

White Cheddar Grits, Bourbon Bacon Gravy

#### **Our Signature Smoked Duck and Andouille Sausage Gumbo**

### Gulf Coast Inspired Entrees

#### **Braised Buffalo Short Rib Benedict**

Poached Eggs, Texas Toast, Arugula, Jalapeno Hollandaise

#### **Grilled Spring Lamb Ribeye**

Minted Hollandaise, Squash and Potato Hash, Lamb Jus Reduction

#### **Creole Poached Eggs**

Creamy White Corn Grits, Andouille Sausage, Spicy Tomato Creole Sauce ⑨

#### **Pan Seared Gulf Red Snapper with Buttered Lump Crab**

Springtime Risotto with Asparagus and English Peas, Shaved Fennel Topper ⑨

#### **Wild Game Mixed Grill and Eggs**

Grilled Venison, Texas Quail, Duck and Jalapeno Sausage,  
Two Eggs, Blistered Jalapeños, Lodge Rösti Potatoes ⑨

#### **Grilled 6 oz. Filet of Beef Tenderloin**

Fava Bean and Sweet Potato Succotash, Red Wine Demi ⑨

***Substitute Buffalo Tenderloin \$15 Supplement***

### Dessert Choices

#### **Lemon Ice Box Pie**

Graham Cracker Crust, Blueberry Port Compote, Cardamom Honey ⑨

#### **Chocolate Mousse Terrine**

Dark Chocolate Ganache, Chocolate Crumbs, Citrus with Basil

#### **Warm Croissant Bread Pudding**

Whiskey Sauce, Vanilla Ice Cream

This is a draft, there may be some slight changes as the season evolves