

Mother's Day Brunch

Quivey's Grove Stone House Menu

Sunday, May 11th 10 am – 2 pm

*Includes fresh baked blueberry muffins, dried cherry fritters, & Racine Kringle
Please allow 1 ½ hours table time for all reservations*

Lamb Rib Chop *rack of lamb marinated in olive oil, garlic, lemon, and rosemary, pan roasted and sliced into chops, with a mint and lamb demi, potatoes smashed with garlic butter, cream, and herbs, served with fresh asparagus. \$29.95*

Pork Schnitzel *panko-crust pork loin, with mushroom gravy, potatoes smashed with garlic butter, cream, and fresh herbs, with fresh asparagus. \$25.95*

Beef Popover *sauteed tenderloin tips, mushrooms, and onions in red wine sauce, served in a fresh baked popover on rice, with honey glazed carrots. \$26.95*

Salmon *pan roasted filet, served with ginger lime butter sauce, Parmesan potato, and fresh asparagus. \$25.95*

Stuffed Mushroom (v) *marinated portabella mushroom baked with fresh mozzarella, ripe tomato, and roasted red peppers, served with wild rice and maple glazed carrots. \$23.95*

Chicken and Waffles *buttermilk fried chicken breast with hot honey sauce, on Belgian waffle with honey butter, served with fresh fruit. \$24.95*

Quivey's Biscuit Benedict *buttermilk biscuits topped with Applewood smoked ham, scrambled eggs, asparagus, and aged cheddar sauce. \$24.95*

Cheddar & Broccoli Quiche (v) *on a potato crust, topped with aged cheddar cheese sauce, served with fresh asparagus. \$23.95*

Prime Rib Special *(available at noon till we run out) 12 oz cut of slow roasted boneless ribeye, with horseradish sauce and Dairyland twice baked cheese potato. \$39.95*

(v) vegetarian

Children *less than fourteen.
Served with fresh applesauce.*

French Toast *with cinnamon, honey butter, and bacon. \$11.95*
Scambled Egg *with applewood bacon. \$11.95*

Desserts - \$9.25

Lemon Pound Cake *- with strawberry rhubarb compote and vanilla cream sauce.*

Apple Crisp *- with vanilla ice cream.*

Turtle Pie *- caramel and pecans over flaky crust, topped with chocolate bavarian cream.*

Mother's Day Brunch

Quivey's Grove Stable Grill Menu

Sunday, May 11th 9:30 am – 2 pm

Includes fresh baked blueberry muffins, dried cherry fritters, & Racine Kringle

Chicken and Waffles *buttermilk fried chicken breast with hot honey sauce, on Belgian waffle with honey butter, served with fresh fruit. \$24.95*

Quivey's Biscuit Benedict *buttermilk biscuits topped with Applewood smoked ham, scrambled eggs, asparagus, and aged cheddar sauce. \$24.95*

Cheddar & Broccoli Quiche (v) *on a potato crust, topped with aged cheddar cheese sauce, and served with fresh asparagus. \$23.95*

French Toast *griddled egg battered toast with honey butter and cinnamon sugar, sauteed apples and Applewood smoked bacon. \$20.95*

Pork Schnitzel *panko crusted pork loin with mushroom gravy, potatoes smashed with garlic butter, cream, and fresh herbs, with fresh asparagus. \$25.95*

Stuffed Mushroom (v) *marinated portabella mushroom baked with fresh mozzarella, ripe tomato, and roasted red peppers, served with wild rice and maple glazed carrots. \$23.95*

Beef Popover *sauteed tenderloin tips, mushrooms, and onions in red wine sauce, served in a fresh baked popover on rice, with honey glazed carrots. \$26.95*

Salmon *grilled filet, served with ginger lime butter sauce, Parmesan potato & fresh asparagus. \$25.95*

(v) vegetarian

Children *less than fourteen. Served with fresh applesauce. French Toast with cinnamon, honey butter, and bacon. \$11.95 Scambled egg with applewood bacon. \$11.95*

Desserts - \$9.25

Lemon Pound Cake - *with strawberry rhubarb compote and vanilla cream sauce.*

Apple Crisp - *baked under an oatmeal crumb crust, with vanilla ice cream.*

Turtle Pie - *caramel and pecans over flaky crust, topped with chocolate bavarian cream.*