



C H E F  
**BRYAN GARRETT**

## IN ROOM BRUNCH FOR TWO

*Each guest chooses a main and two sides*

### MAINS

#### **Your Belgian Waffle**

Served with Maple syrup add pecans, chocolate chips or blueberries **Cream**

#### **Cheese and Berry stuffed French Toast**

#### **Eggs Benedict**

Served with Hickory smoked ham and fresh Hollandaise

#### **Your Favorite Omelet**

Two eggs with your choice of fixings

#### **USDA Prime Breakfast Steak**

#### **Brown Sugar Brined Pork Chop**

#### **Biscuits and Sausage Gravy**

#### **Square Brunch**

Your choice of four sides

### SIDES

- Whole Wheat Toast
- Pork Sausage Patty
- Turkey Breakfast Sausage
- Roasted Breakfast Potatoes
- Bacon Wrapped Asparagus
- Mixed Fresh Berries
- Toasted Bagel & Cream Cheese
- Hickory Smoked Ham Steak
- Assorted Fruit Yogurt
- Toasted English Muffin & Butter
- Thick Cut Apple Wood Bacon
- Farm Fresh Eggs - Two any style
- Irish Steel Cut Oatmeal

**Daily Service Times 9:30a.m. - 11:00a.m.**

**Nightly Service Times 5:00p.m., 7:00p.m. or 9:00p.m.**

Contact the front desk for availability or contact Chef Bryan Garrett  
directly at 479-981-2058 or email [chefoftheozarks@gmail.com](mailto:chefoftheozarks@gmail.com)

24 hour notice recommended • Chef will arrive approximately 30 minutes prior to service



Gratuity is greatly appreciated.

2018 MENU



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## IN ROOM DINNER FOR TWO

*Each guest chooses one starter, one entrée & share a dessert*

### STARTERS

**Rainbow Tomato Bruschetta**

**Fire Roasted Tomato Bisque with Basil Oil**

**Mixed Green Salad** with carrots, cucumbers, and tomatoes

**Caesar Salad** with capers and parmesan

**Spinach, Strawberry & Candied Pecan Salad**

**Stuffed Mushroom Caps**

### ENTRÉES

**Three Cheese Stuffed Tortellini**

in a basil pesto cream with chicken and wilted spinach

**Organic Charred Chicken Piccata**

with Meyer lemon and caper sauce over wild rice and asparagus

**Brown Sugar Brined Double Pork Chop**

with mashed potatoes and green beans

**Bronzed Wild Caught Salmon**

over wild rice and asparagus, crowned with gulf shrimp and cajun lemon butter

**Lobster and Shrimp Raviolis**

in a sun dried tomato cream sauce with sautéed shrimp and wilted spinach

**USDA Prime Top Sirloin**

with a loaded baked potato and green beans

**Grilled Seafood Platter for Two**

Two lobster tails, 3 teriyaki shrimp kabobs and grilled vegetables

**Land Lovers Platter for Two**

14oz. Rib-eye, double pork chop and grilled vegetables

### DESSERTS

**Chocolate Fudge Cake**

with blackberries and dark chocolate syrup

**Pecan Strudel**

with molten Praline sauce

**New York Style Cheesecake**