

SEQUOIA WOODS COUNTRY CLUB

# Easter Brunch

and egg hunt

Sunday April 4, 2010

**Champagne Brunch** served from 10am until 1pm  
*(the restaurant will not be serving dinner on Easter Sunday)*

**Egg Hunt** at 1:30 pm on the upper 10th lawn  
*(kids bring their own basket!)*

## Come enjoy our family buffet:

Assorted Fresh Pastries	Bacon and Sausage
Seasonal Fresh Fruit Display	Smoked Salmon and Bagels
Mixed Green Salad	Carved Ham
Chef's Spring Scramble	Roasted Prime Rib of Beef
Traditional Eggs Benedict	Chef's Dessert Display
French Toast	Champagne Mimosas
Home Fried Potatoes	and more....!

**Adults: \$28**

**Children 6-12: \$14**

**Children 5 and under: no charge**

**Reservations Recommended:**

**795-1000 ext. 1**

# THE RESTAURANT AT SEQUOIA WOODS

## Dinner Menu

### APPETIZERS

- Crispy Calamari with a chipotle dipping sauce 10.  
Mushroom and Leek Spring Rolls with a mint dipping sauce 7.  
Togarashi Prawns with pickled red cabbage and a soy syrup 11.  
Grilled Pizza with artichoke hearts, Italian sausage and kalamata olives 9.  
P.E.I. Mussels with ginger, tomatoes & basil, served with grilled bread 11.  
French Onion Soup with melted gruyere cheese 7.  
Soup of the Day 5.

### MAIN COURSES

*We offer a small salad (either classic caesar or house garden) with any main course for an additional 4.*

- Entrée Salads:** Classic Caesar (*romaine, garlic croutons and parmesan cheese*) 9.  
House Garden (*mixed greens, bleu cheese, walnuts and a maple vinaigrette*) 9.  
Caesar or Garden Salad with grilled chicken 13. with grilled salmon 16.
- Grilled Half Pound Kobe-Style Burger with white cheddar cheese and french fries 13.  
Winter Squash Raviolis with a brown butter - sage sauce 16.  
Braised Beef Short Ribs with sun-dried tomato gravy, swiss chard and mashed potatoes 18.  
Porcini-Breaded Chicken with pancetta, gruyere, grilled tomato vinaigrette & mashed potatoes 19.  
Grilled Atlantic Salmon with a citrus-fennel salad, apple butter sauce and pumpkin gnocchi 19.  
Pan-Seared Filet Mignon with an herb cheese, a wild mushroom - tomato bordelaise sauce and fingerling potatoes 26.  
Rack of Lamb with grilled polenta & a roasted bell pepper-black olive relish 25.  
Chipotle-Marinaded New York Steak with our house steak sauce, buttermilk onion rings & mashed potatoes 25.

**SATURDAY NIGHT SPECIAL:** Prime Rib served with baked potato and vegetable 14oz 24.  
10oz 19.

PLEASE INFORM YOUR SERVER *BEFORE YOU ORDER* IF YOU INTEND TO SPLIT PAYMENT OF CHECK.  
ONCE THE FINAL CHECK HAS BEEN TOTALLED, WE CAN NOT MAKE ANY ADJUSTMENTS.  
\*\*A SINGLE METHOD OF PAYMENT IS APPRECIATED. THANK YOU.\*\*

We accept Visa, MasterCard, Diners Club and American Express.  
A gratuity of 20% will be added on groups of eight or more.  
Corkage: Ten dollars per bottle (750 ml)  
Split meal charge: \$6.

# SEQUOIA WOODS COUNTRY CLUB

## Weekend Bar Menu

Serving:

Friday, Saturday & Sunday: 6:00pm to 8:00pm

*Prices include sales tax*

Open-Face Prime Rib of Beef Sandwich with mushrooms & fries  
14.00

Kobe-Style Cheeseburger with white cheddar cheese & fries  
14.00

Grilled Crispy Pizza with Italian sausage, artichoke hearts and kalamata olives  
10.00

Crispy Calamari with a chipotle dipping sauce  
11.00

P.E.I. Mussels with ginger, tomatoes, basil & grilled bread  
12.00

Fish n' Chips  
11.00

Buffalo Wings with french fries and ranch dipping sauce  
10.00

Grilled Chicken Sandwich with french fries and a pesto aioli  
13.00

Togarashi Prawns with pickled red cabbage and a soy syrup  
12.00

Chicken Caesar Salad with parmesan, croutons and caesar dressing  
14.00

Mushroom and Leek Spring Rolls with a mint dipping sauce  
8.00

French Onion Soup with melted gruyere cheese  
7.50

Small "Side" Salad, either Classic Caesar (w/romaine, parmesan and garlic croutons)  
or Mixed Greens (w/blue cheese, walnuts and a maple vinaigrette)  
5.00

Bowl of Soup du jour  
5.00