



Brunch Menu

Member Pricing:

ADULTS: \$48 PER PERSON
AGES 14+ PLUS TAX & GRATUITY

CHILDREN: \$18 PER PERSON
AGES 4-13 PLUS TAX & GRATUITY

Non-Member Pricing:

ADULTS: \$60 PER PERSON
AGES 14+ PLUS TAX & GRATUITY

CHILDREN: \$25 PER PERSON
AGES 4-13 PLUS TAX & GRATUITY

*Brunch is free for children age 3 and younger.
Pricing does not include any entertainment fees.*

ADD BOTTOMLESS MIMOSAS FOR \$25

*Age 21+ with Valid ID ~ Plus Tax and Gratuity
Soft Drinks & Coffee Included with Brunch*

Carving Stations

MAGIC CASTLE® SIGNATURE PRIME RIB

Roasted Prime Rib, House Au Jus, Lemon Horseradish Crème Fraîche

SPECIAL ROASTED PROTEINS OF THE DAY

From the Sea

SMOKED SCOTTISH SALMON

Red Onion, Capers, Tomato, Lemon Wedges

SPICY TUNA POKE

Ginger Soy Dressing, Toasted Sesame, Wonton, Scallion

SHRIMP COCKTAIL

Tito's® Atomic Cocktail Sauce

Classic Creations

QUICHE OF THE WEEK

BELGIUM WAFFLES

Maple Syrup, Whipped Cream

GARLIC ROASTED VEGETABLE PASTA

Seasonal Vegetables

SCRAMBLED EGGS, CHICKEN SAUSAGE & APPLEWOOD SMOKED BACON

FRESH PASTRIES, MUFFINS, BAGELS

Cream Cheese

ASSORTED COOKIES, DESSERTS & SWEET BITES

Omelets

MADE-TO-ORDER

Fresh Omelets with Your Choice of Classic Ingredients: Ham, Bacon, Cheese, Spinach, Tomato & More | Egg Whites Available Upon Request

Fresh Fare

CLASSIC CAESAR

Parmesan Croutons, House Dressing, Shaved Parmesan

SELECTION OF SEASONAL SALADS

SEASONAL FRESH FRUIT

Kids Buffet

CHICKEN TENDERS *with Dipping Sauces*

MACARONI & CHEESE

Cavatappi Pasta, Mornay Sauce, Panko Crumbs

TATER TOTS

CHEESE QUESADILLA

BUILD-YOUR-OWN SUNDAES

We prepare foods that contain eggs, milk, soy, wheat, nuts, seafood, and other potential allergens in one kitchen.

If you have a food allergy, notify your server before ordering.

Consuming raw or uncooked meats, seafood, or shellfish may increase your risk of foodborne illness.