



**CHATEAU GRILLE**  
AT CHATEAU ON THE LAKE

# Thanksgiving Brunch

Adults 82 | Children Under Five FREE | Children Six to Twelve 36

Thursday, November 28 | 10:30 - 3:00

Reservations Required | +1 (417) 334-1161

Executive Chef Mark Millman

Executive Sous Chef David Dunn

## BREAKFAST

Traditional Eggs Benedict  
Scrambled Eggs  
Bacon and Sausage  
Breakfast Potatoes  
Garlic and Cheese Biscuits and Country Gravy

## MADE TO ORDER

Omelets and Waffles

## SALADS

**Field Green Salad**  
Shredded Carrots, Cucumbers, Tomato

**Caesar Salad**  
Croutons, Parmesan Cheese and Caesar Dressing

**Baby Spinach Salad**  
Mushrooms, Chopped Egg, Smoked Bacon  
and a Warm Bacon Vinaigrette

**Ambrosia Salad**  
Mini Marshmallows, Mandarin Oranges  
Coconut, Cherries and Whipped Cream

**Tuscan Pasta Salad**  
Tomatoes, Red Onion, Kalamata Olives, Pesto Vinaigrette

## DISPLAYS

Sliced Fruit and Berry

International and Domestic Cheeses

**Charcuterie Display**  
Prosciutto, Salami, Capicola, Pepperoni and Crostini's

## HORS D' OEUVRES

Dijon Mustard and Prosciutto  
Devilled Eggs

Caprese Skewers

Roasted Red Pepper Hummus

## SEAFOOD DISPLAY

California and Spicy Crab Sushi Rolls

Shrimp and Mango Ceviche Shooters

Sliced Smoked Salmon

Cocktail Shrimp

Oyster on the Half Shell

Jumbo King Crab Legs

## SEAFOOD ENTRÉE

Lobster Tail with Clarified Butter

Snapper with Bay Scallops and Crab in a Thermidor Sauce

## CHEF HOSTED CARVING STATION

Sage Rubbed Pork Loin

Cracked Pepper and Herb Crusted Beef Tenderloin  
with Creamy Horseradish and Au Jus

## ENTRÉE

Grilled Beef Medallions  
with Mushroom Ragout

Seared Chicken Breast  
with Wild Rice and Boursin Cream Sauce

Pineapple Glazed Country Ham  
with Honey Mustard

Cracked Pepper and Herb Crusted Beef Tenderloin  
with Creamy Horseradish and Au Jus

Pulled Dark Meat Turkey  
with Natural Jus

Herb Roasted Turkey  
with Giblet Gravy

## SIDES

Braised Fennel, Corn Bread and Sage Stuffing

Roasted Garlic Whipped Potatoes with Gravy

Green Bean Casserole with Crispy Fried Onions

Candied Yams with Torched Marshmallows

Honey Glazed Carrots with Fresh Thyme

## DESSERTS

Pastry Chef Selection of Assorted Pick-up Sweets and Pastries

Array of Chateau Specialty Cakes and Pies

Chocolate Fondue  
with Strawberries, Pound Cake, Marshmallows and Pretzel Rods

Rum and Raisin Bread Pudding  
with Crème Anglaise

## CHEF HOSTED FLAMBÉ STATION

Bananas Foster and Cherries Jubilee

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.