



BEACHCLUB
SANDESTIN®

CHRISTMAS EVE BRUNCH

BUILD YOUR OWN AVOCADO TOAST:

GARLIC OR PLAIN TOASTED BREAD WITH CHOICE OF THINLY SLICED CHEESE (BRIE, GRUYERE, SMOKED GOUDA OR ASIAGO), CHOICE OF SPREAD (CRANBERRY SPREAD, GARLIC AIOLI, TAHINI SPREAD, OR LEMON AIOLI) AND VEGGIE ADDITIVE (FRESH SLICED TOMATOES, ROASTED PEPPERS, OR CRISPY FRIED ONION)

ROASTED CHESTNUT AND CHOCOLATE CHIP FRENCH TOAST:

A BREAD PUDDING STYLE FRENCH TOAST FEATURING ROASTED CHESTNUT, CHOCOLATE CHIPS, CINNAMON, AND CAPT. MORGAN SPICED RUM SAUCE

SMOKED GOUDA CHEESE GRITS:

OUR BUTTERY, MOUTHWATERING, CHEESE GRITS FEATURING SMOKED GOUDA CHEESE

ROSEMARY & GARLIC ROASTED PARMESAN POTATOES:

OUR SAVORY ROASTED GARLIC MASH POTATOES TOPPED WITH FRESH MINCED ROSEMARY AND SHREDDED PARMESAN CHEESE.

WINTER CRANBERRY SALAD:

MIXED GREEN, BABY SPINACH, POMEGRANATE, CRANBERRY, HEIRLOOMS TOMATOES, CARROTS, PECANS AND FETA CHEESE – CITRUS CRANBERRY VINAIGRETTE

MIXED HERB AND DIJON ROASTED CHICKEN WITH CRANBERRY:

ORANGE GLAZE- OUR 24 HOUR MARINATED CHICKEN PERFECTLY ROASTED FEATURING A MASTER MIXED OF HERBS AND DIJON MUSTARD. FINISHED WITH ORANGE -CRANBERRY GLAZE

GARLIC & HERB ROASTED BEEF ROAST:

A SLOW ROASTED BEEF ROAST SMOTHERED WITH BROWN GRAVY, CARROTS AND POTATOES TOPPED WITH A MASTER BLEND OF FRESH HERBS

VEGETARIAN STUFFED ACORN SQUASH:

A LARGE ACORN SQUASH BAKED TO PERFECTION AND STUFFED WITH OUR VEGETABLE CORNBREAD DRESSING

STEAK & EGGS BENEDICT:

THINLY SLICED GRILLED STEAK AND A FRIED EGG OVER A ENGLISH MUFFIN TOPPED WITH A HOMEMADE HOLLANDAISE

PEPPERMINT CHEESECAKE:

A HOMEMADE PEPPERMINT CHEESECAKE TOPPED WITH A STRAWBERRY PEPPERMINT PUREE

YULE LOG CAKE:

A TRADITIONAL CHOCOLATE YULE LOG CAKE WITH PRALINE TWIST

A COOKIE BUILDING STATION FEATURING GINGER BREAD COOKIES. TAKE THEM HOME FOR SANTA OR ENJOY THEM YOURSELF!

AND MUCH MORE!

