



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

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



Gratuity is greatly appreciated.

2018 MENU



C H E F
BRYAN GARRETT

IN ROOM DINNER FOR TWO

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

STARTERS

Rainbow Tomato Bruschetta

Fire Roasted Tomato Bisque

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