

Easter BRUNCH



Seatings at 9am, 11:30am & 2pm

Easter Egg Hunt
for Children

APRIL 5, 2026

BEGINNINGS

MYO Parfait, Greek Yogurt, Granola, Berries, Seasonal Fruit & Berries Display, Smoked Salmon Display, Capers, Eggs, Red Onion, Dill, Mini Bagels, Breads, Danish, Croissants, Breakfast Pastries

STARTERS & SEASONAL SALADS

Assorted Imported & Domestic Cheese & Cured Meats Display, Assorted Fresh Vegetable Crudité, Dressings, Spring Mixed Greens Salad, Carrots, Red Onion, Feta Cheese, Sliced Apples, Balsamic, Classic Panzanella Salad, Tabbouleh Salad, Garlic Hummus, Baba Ghanoush, Soft Pita Bread

ENTRÉES

Scrambled Eggs, Bacon, Sausage, Turkey Bacon, Chicken Apple Sausage, Breakfast Potatoes, Cinnamon Scented French Toast, Belgian Waffles, Roasted Airline Chicken, Spring Mushroom Jus, Harissa Roasted Asparagus, Horseradish Potato Gratin, Roasted Eggplant Composition, Miso Glazed Chilean Seabass

RAW BAR & SEAFOOD DISPLAY

East & West Coast Oyster on the Half Shell, Mignonette, Crab Legs, Drawn Butter Poached Jumbo Shrimp, Cocktail Sauce, Tuna Tartare, Avocado & Crispy Wontons, Sushi Hand Rolls, Spicy Tuna, Salmon Avocado, Vegetable

PRIME CARVING BOARD

Slow Roasted Prime Rib, Au Jus, Horseradish Cream, Herb Crusted Leg of Lamb, Rosemary Jus, Honey Glazed Berkshire Ham, Whole Grain Mustard

EGG & OMELET STATION

Your Selection of Farm Eggs or Egg Whites, Ham, Bacon, Sausage, Spinach, Mushroom, Tomatoes, Onion, Peppers, Cheddar, Swiss, Mozzarella

EASTER INSPIRED DESSERT DISPLAY



Scan for
reservations

Make your reservations today at
HawthornGrillLV.com or by calling 702-507-5955

