



RAW BAR

served with proper accompaniments

- oysters
- sesame crusted ahi tuna
- shrimp
- tuna tartare

BREAKFAST STAPLES

- assorted cereals
- brioche french toast
- bacon & country sausage
- bagel station: *Philadelphia cream cheese, assorted jams, smoked salmon, smoked trout, dill, capers, red onion*
- assorted breads
- croissants & pastries
- fresh fruit bowl
- greek yogurt parfaits
- scrambled eggs
- waffle bar: *maple butter, whipped cream, fresh strawberries, chocolate chips*

DESSERTS

- seasonal cobbler
- assorted cupcakes
- house baked cookies & brownies
- mini seasonal desserts

LIVE STATIONS

- eggs your way
build your omelet
- carving
lamb chops, ham, prime rib
- create your crepe
bananas, nutella, whipped cream, strawberries

LUNCH FEATURES

- seasonal salads
- roasted tomato bisque
- domestic cheese board
- CI signature crab dip with house baked pita
- spinach pie
- roasted vegetable
- bbq spiced crispy red bliss potatoes
- seasonal risotto
- chicken "pot pie"
- seafood scampi
- chef selection pasta
- pan roasted salmon
- macaroni & cheese
- chicken fingers
- pulled pork



CHARGED UP JUICES

- MIMOSA \$7
- MANGO OR PEACH BELLINI \$7
- BELLINI OR MIMOSA PITCHER \$35
- DOUBLE "O" SEVEN \$7/\$10
- HOUSE INFUSED ORANGE & MANDARIN VODKAS, TRIPLE SEC, FRESH OJ
- ORANGE CRUSH \$7/\$10
- GRAPEFRUIT CRUSH \$7/\$10

CI SIGNATURE BLOODY MARY'S

- CI SAVORY \$9/\$11
- STATESIDE VODKA, CELERY SALT RIM, BLUE CHEESE STUFFED OLIVES & CORNICHON, LEMON, LIME, CELERY
- CI SPICY \$9/\$11
- JALAPENO INFUSED STATESIDE VODKA, OLD BAY RIM, PICKLED JALAPENO & PEPPERONCINI, LEMON, LIME, CELERY



EASTER BRUNCH

\$40 per adult
\$20 per child
(4-12, under 3 is free)

*Includes:
drip coffee, hot tea or iced tea*

***WE ALLOT TABLES
1 1/2 - 2 HOURS TO ENJOY
THE BUFFET, PLEASE
RESPECT OUR POLICY
AND DO NOT OVERSTAY***

BEVERAGES

- fountain sodas 2 –
- house juices 3
- orange, apple, white grapefruit, lemonade, cranberry
- fresh squeezed grapefruit or orange 4
- Shirley Temple 4
- Pellegrino (1L) 7
- espresso 4 – latte 5

FEATURED BUBBLES BY THE GLASS

- Chandon Blanc de Blanc 10
- Martinelli's Sparkling Apple Cider (non-alcoholic) 6
- Kir Royale 9
- Chambord & fresh raspberry

SPICE UP YOUR COFFEE

Add a shot & whipped cream: 6
➤ Baileys/Kahlua/Frangelico

CAFFEINATED COCKTAILS

- CI Espresso Martini 10
- Vanilla Vodka, Kahlua, Baileys, Espresso
- Mighty Milk 10
- Vodka, Kahlua, Frangelico, Baileys, cream
- *try a Chocolate Mighty Milk with Cioccolato chocolate liqueur
- Cold Brew 'Tini \$12
- house infused coffee vodka, Svedka vanilla, liquor 43, espresso

*Menu subject to change. Please alert your server of any food allergies. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 20% gratuity added to all parties over 6.