



EASTER AT THE KNOLL

SUNDAY APRIL 20TH, 2025

BRUNCH BUFFET

Seating times at 10am, 12pm & 2pm. Reservations are required 613-393-2090.

Live Carving Station: Maple Glazed Ham (GF, DF, NF) & Cider Jus (GF, DF, NF)

Mediterranean Roasted Chicken Breast with San Marzano Tomato Sauce (GF, DF, NF)

Mushroom Ravioli with Truffle Cream Sauce (VG, NF)

Traditional Eggs Benedict (NF)

Bacon (GF, DF, NF) and Sausage (DF, NF)

Scramble Eggs (GF, DF, NF)

French Toast and Pancakes (NF)

Scalloped Potatoes (VG, GF, NF)

Chef's Seasonal Vegetables (VG, GF, DF, NF)

Bread Rolls and Whipped Butters (VG, NF)

House Caesar Salad (NF)

Mixed Green Salad, Sherry Vinaigrette (VE, GF, DF, NF)

Broccoli Salad (VG, GF, NF)

Maple Butternut Squash Soup (GF, NF)

Deluxe Fruit Platter (VG, GF, DF, NF) and Ontario Cheese Board (NF)

Assorted Pastries, Danishes, Croissants

Chocolate Dreaming Cake (GF)

Tres Leches (NF)

Lavender Berry Tarts (NF)

Adults \$55 | Children \$25 (ages 12 and under)

Above prices do not include tax and gratuity. Tubbs Clubb does not apply.



2-COURSE PLATED 8oz PRIME RIB DINNER

Seating from 5pm- 8pm. Reservations are required 613-393-2090.

Soup of the Day or Caesar Salad

Served with Demi-Glace, Mashed Potatoes, Yorkshire Pudding, Chef's Seasonal Vegetables

\$45 per person

Above price does not include tax and gratuity. Tubbs Clubb does not apply.

(VG) - Vegetarian

(VE) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(NF) - Nut Free