

# Brunch Menu

*Served from 6:30am till 4:00pm*

## The All American Breakfast 14

Eggs any style, choice of bacon or sausage, toast

## Three Eggs Omelet 15

Fillings of your choice and toasted raisin bread

## "Cinna-loaf" 12

vanilla bean glaze

## Bagel and House Made Lox 16

caramelized sweet onions, tomatoes, citrus fennel cream cheese and fried capers

## Crab Hash 18

poached Meadow Lake Farm eggs on Dungeness crab hash and chive hollandaise sauce

## Absinthe Baked Oysters 6 ea 18

Duroc bacon, artichokes, parmesan and arugula

## Trina Benedict 16

poached Meadow Lake Farm eggs, citrus scented arugula, pancetta crisp and truffle hollandaise sauce

## Breakfast Burger 12

Fried egg, American cheese and sliced country ham on Brioche bun and side of breakfast potatoes

## Buttermilk Pancake Stack 12

six flapjacks topped with maple banana Brule

## Chai Mascarpone Stuffed French Toast 14

Rolled in frosted flakes, fried and served with fresh honeycomb

### Sides 5

**Truffle hash browns**  
**Duroc Bacon**  
**Apple and chicken sausage**  
**Canadian Bacon**

**Buttermilk biscuit and apple butter**  
**Sliced Seasonal Fruits**  
**Selection of Berries**  
**Raisin Bread with honey butter**

## "Paella" Frittata 28

Clams, mussels, scallop, shrimp, lobster and toasted saffron rice and egg

## Breakfast Burrito 10

Chorizo, avocado, scrambled eggs, pepper jack cheese and fresh pico de gallo

## Grilled Mahi Mahi 15

roasted garlic-mashed potatoes, grilled vegetables and lemon beurre blanc

## Roasted Garlic Caesar 7

fried Moroccan white anchovies, parmesan crisp and grilled farmer's bread  
chicken 4 or shrimp 6 or lobster 18

## Huntsman Burger 14

chuck, short rib and brisket blend, caramelized onions, Huntsman cheese, Duroc bacon and vine-ripe tomato

**Shrimp Capellini 18**

sautéed garlic shrimp, baby artichokes, sundried tomatoes,  
white-wine butter sauce

**Breakfast Surf n' Turf 36**

6 oz dry aged NY steak, butter poached lobster and a fried duck egg  
with a oversized buttermilk biscuit

**French Goat Cheese Caprese 12**

heirloom tomatoes, Boucherondin cheese ,25-year-old balsamic, Hawaiian rock salt, micro basil

**Cuban Hash n' Eggs 16**

Sweet potatoes, caramelized onions, ham, poblano chilies and sweet plantains with  
poached eggs

**Breakfast Pizza 12**

Italian sausage roasted peppers, caramelized onions, scrambled eggs and salsa

**Mile High Ruben 12**

8 oz of pastrami with sauerkraut, Swiss and house made 1000 island

**Crab Cakes 18**

Dungeness crab with charred corn tomato relish

**"Fishwich" 16**

tempura fried mahi on a brioche roll, house made tartar,  
American cheese and spicy coleslaw

**Grilled Salmon BLT 16**

grilled salmon. Duroc bacon lettuce tomato and caper aioli

**Bloody Mary Oyster Shooter 3ea 9**

fresh shucked oyster with V-8 and fresh horseradish gremolata

**Caramelized onion and pear tart 10**

With creamy goat cheese and fresh herbs

**Roquefort and Leek Quiche 8**

**Tasso Stuffed shrimp 12**

with cheddar grits

**White Truffle Scrambled Eggs 18**

scrambled eggs laced with Italian white truffles over grilled pesto bread, roasted  
mushrooms & smoked tomato crema

*Executive Chef Tom Rhyneer*