BRUNCH

Eggs Benedict - A classic with homemade English muffins, Canadian bacon, poached eggs and topped with a creamy Hollandaise sauce. With breakfast potatoes 11.95

Eggs Benedict with Smoked Salmon - Homemade English muffins, smoked salmon, and poached eggs topped with a creamy hollandaise. With breakfast potatoes 12.95

Eggs Benedict with Filet Mignon - Homemade English muffins, Filet Mignon, and poached eggs topped with a creamy hollandaise. With breakfast potatoes 14.95

Steak and Eggs - Aged beef and poached eggs topped with a creamy hollandaise. With breakfast potatoes 18.95

Slow Roasted Prime Rib - Aged Mid-Western beef served au jus with “Smashed Potatoes” 21.95

Lemon & Ricotta Hotcakes - Lemon and ricotta Hotcakes with natural maple syrup, powdered sugar and butter. With Applewood smoked bacon 11.95

Belgian Waffle - Vanilla marinated strawberries, sabayon sauce, and powdered sugar. With natural maple syrup and Applewood smoked bacon 11.95

Huevos Ranchero - Three corn tortillas lightly fried and topped with an over medium egg, Queso, ranchero sauce and garnished with a slice of avocado. With breakfast potatoes 9.95

Classic Omelette - Ham and Gruyère served with breakfast potatoes and fresh fruit. 10.95

Egg White Omelette - Fresh spinach, goat cheese and herbs with breakfast potatoes and fresh fruit 10.95

West End Quiche - A savory custard made of turkey, ham, Monterey Jack and cheddar cheese. With a small field greens salad and breakfast potatoes 11.95

Redlands or Caesar Salad with Soup 10.95

Southern Salad - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 14.45

West End - Grilled chicken breast topped with Monterey Jack on a toasted egg-washed bun with French fries 11.95

French Dip - Sliced Prime Rib, baguette and horseradish with French fries 17.95

Chicken Salad - Open face on focaccia bread with orzo & wild rice 12.25

Brunch Burger - Toasted homemade English Muffin with Canadian Bacon, thick-sliced bacon, Tillamook Cheddar topped with a sunny side up egg. With breakfast potatoes and small field greens salad 12.95

Croque Madame - Classic grilled Gruyère cheese and smoked ham sandwich topped with a sunny side up egg. With French fries and a small field greens salad 13.95

Grilled Salmon - Fresh cold water salmon with orzo & wild rice 18.95

DESSERTS

Carrot Cake - Served warm with cream cheese icing 5.95

COCKTAILS AND WINES

Gruet Sparkling Wine
Pizzolato Prosecco
Centennial Kir Royale

Chandon Sparkling Rose
Espresso Martini
Fleur-de-Lis Martini

Please make us aware of any food allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Full menu available upon request.

DAY RP/EA