

## Brunch Menu

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### Assorted Muffins and Scones

Preserves, Jams and Jellies

### Cinnamon Rolls and Banana Nut Breads

Carmel Dipping Sauce

### Fresh Fruit and Berry Platter

Whipped Cream and Chocolate

### Pumpkin Cupcakes and Assorted Mini Cookies

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### Prime Rib Steak and Eggs

Breakfast Potatoes, Sourdough Toast, Green Chile Sauce

### Signature Vegetable Omelette

Grilled Onions, Mushrooms, Cheddar, Tomatoes, Breakfast Potatoes  
Sourdough Toast and Bacon or Sausage

### Eggs Benedict

Canadian Bacon, Green Chile Hollandaise, Breakfast Potatoes

### Blueberry Bread Pudding Pancakes

Berry Medley, Cayenne Maple Syrup, Coconut Cream

### Cannoli French Toast

Berry Medley, Espresso Cream and Maple Syrup

### Fried Chicken Cobb Salad

Roasted Bacon, Blue Cheese Crumbles, Avocado, Egg, Tomatoes  
Ranch Dressing

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**\$21 Per Person**

\*Please note: consuming raw or undercooked meats, poultry, pork, fish, shellfish,  
or fresh eggs you may increase your risk of food borne illness, especially if you have certain medical conditions