

BRUNCH



Featuring the creations of
EXECUTIVE CHEF DANIEL NEMEC

BUTCHER'S BLOCK

Self Serve

HOUSE SMOKED PRIME RIB

CHEF D'S BABY BACK RIBS

HOUSE MADE COLD SMOKED ATLANTIC SALMON

CORN BEEF HASH

APPLEWOOD SMOKED BACON

FRESH BAKED BUTTERMILK BISCUITS & TEXAS TOAST

TRUFFLED DEVEILED EGGS

GRILLED PINEAPPLE & WATERCRESS

SEASONAL FRESH SALADS

DILLED ENGLISH CUCUMBERS

TILLAMOOK CHEDDAR MAC & CHEESE

BOURSIN CHEESE GRITS

RED BLISS POTATO HOME FRIES

FRESH CUT FRUIT & BERRIES

FROM YOUR SERVER

HOUSE MADE BREAKFAST SAUSAGE

2 EGGS

Scrambled, Sunny Side Up,
Over Easy, Poached

PETITE OMELET

Mushrooms, Spinach, Cheddar,
Caramelized Onion, Spanish Chorizo

EGG BENEDICT

English Muffin, Canadian Bacon,
Poached Egg, & Classic Hollandaise

TEXAS FRENCH TOAST

Whipped Apple Butter, Maple Syrup

CHICKEN FRIED STEAK & EGG

Battered Tenderloin, Fried Golden Brown with
Peppercorn Cream Gravy & Fried Egg

BISCUIT 'N' GRAVY

House Made
Pork Sausage Gravy

DESSERTS

**NEIMAN MARCUS
BARS**

**BELGIAN DARK CHOCOLATE
TRUFFLES**

**FRUIT
KOLACHES**

**CINNAMON
BUNS**

\$19.95 per person (all you can handle) • \$9.95 Kids 12 and Under
\$1 Mimosas • \$3.50 Build-Your-Own Bloody Mary Bar • Half-Priced Drinks Happy Hour All Day Sunday

Tax & Gratuity not included • Not valid with any other offers