

❖ BRUNCH MENU ❖

Libations

**BLOODY MARY BAR \$7**

*Build your own Tito's Bloody Mary with Pickled Vegetables, Cured Meats, Bacon, Shrimp, Celery and Sauces*

**BISTRO RED BEER \$4**

*Cajun Salt Blend, Fresh Lime Juice, Bacon*

**CRANBERRY CHAMPAGNE \$7**

*Cranberry Juice, Champagne, Lime, Cranberries*

**RASPBERRY BELLINI \$6**

*Crisp Rose, Raspberry Sorbet*

**MIMOSA \$6**

*House Champagne & Orange Juice*

**BLACKBERRY 75 \$6**

*Homemade Blackberry Simple Syrup, Western Son Gin, Lemon Juice*

**TEQUILA SUNRISE \$6**

*Patron Citronge, St. Germain, Splash of Orange Juice, Grenadine*

**VIOLETTE \$7**

*Creme de Violette, St. Germain, Fresh Lemon Juice, Prosecco*

Starters

**FRESH BERRY BRUSCHETTA \$6**

*Mixed Berries, Cream Cheese, Toasted Baguette with Balsamic Reduction*

**SMOKED SALMON CROSTINI \$9**

*Smoked Salmon with Herb Cheese, Cucumber, Radish, and Toasted Crostini, Hollandaise Sauce*

**SHRIMP & POLENTA BITES \$7**

*Green Chili Sausage Polenta, Blackened Shrimp, Cajun Cream Sauce*

**SOUS VIDE EGG WHITES \$7**

*Egg White with Fresh Bell pepper, Onion, Mushroom, Tomato Blend, Sous Vide and Served on a Bed of Spinach with Green Chili Hollandaise*

Salads

**HOUSE SALAD \$5**

*Mixed Greens, Marinated Onion, Tomato, Cucumber, Parmesan Cheese*

**SALMON & FRESH BERRIES \$14**

*Salad Blend, Marinated Onions, Fresh Berries and Toasted Almonds, Feta Crumble*

**CHICKEN CAESAR SALAD \$9**

*Chopped Romaine, Bacon Bits, Parmesan Cheese, Jalapeno Cornbread Crouton, Caesar Dressing*

**STEAK HOUSE SALAD \$14**

*Mixed Greens, Seared Tenderloin, Cherry Tomato, Marinated Onion, Herb Mushroom, Blue Cheese Crumble, Balsamic Reduction*

## Lunch Selections

### CHICKEN BACON AVOCADO \$11

*Grilled Chicken, Bacon, Swiss Cheese, Avocado, Garlic Aioli, Lettuce, Tomato, Onion*

### PATTY MELT \$11

*Sirloin Burger, Bourbon Caramelized Mushroom & Onion, Swiss Cheese, Brioche Bun, Garlic Aioli*  
— Add Green Chili \$.75 Add Egg \$1.50 —

### SMOKED GOUDA CHEESE BURGER \$12

*Grilled Black Angus, Seared Onion, Bacon, Tomato, Lettuce, Smoked Gouda*  
— Add Green Chili \$.75 Add Egg \$1.50 —

### BLACKENED TORTELLINI \$12

*Cheese Stuffed Tortellini, Cajun Cream Sauce, Fresh Parmesan, Lemon Crown*  
— + Chicken, Salmon or Shrimp + —

### ROSEMARY LAMB PASTA \$11

*Ground Beef, Lamb, Sausage Tossed in Penne Pasta with Spicy Cream Sauce*

### GRILLED SALMON \$12

*Lemon Pepper Salmon Filet, Garlic Shallot Broccoli, Rice Pilaf, Agave Soy Reduction*

## Brunch Selections

### EGGS BENEDICT \$11

*Toasted English Muffin, Seared Ham, Poached Egg, Hollandaise Sauce*  
— Choice of Mixed Fruit or Brunch Potatoes —

### BISCUITS AND GRAVY \$8

*Two Biscuits, Sausage Gravy, Brunch Potato*

### BREAKFAST FRITTATA \$9

*Vegetable Frittata Served with Fresh Pico, Queso Fresco, Green Goddess Dressing and Potato*

### BLUEBERRY PANCAKE \$8

*Two Pancakes Served with Fresh Blueberries, Whipped Cream and Maple Syrup*

### PRIME RIB & EGGS \$14

*Slow Roasted, Thin Sliced Prime Rib, Two Eggs Any Style, Brunch Potato, Au Jus*

### ROASTED RED PEPPER & SPINACH OMLETTE \$11

*Roasted Red Peppers, Artichoke, Cream Spinach, Onions, Feta Cheese*  
— Choice of Mixed Fruit or Brunch Potato —

## A la Carte

TWO EGG (ANY STYLE) \$4

BISCUIT / TOAST / MUFFIN \$2

BRUNCH POTATOES \$3

MIXED FRUIT \$4

SINGLE PANCAKE \$4

BACON / SAUSAGE / HAM \$4