



BRUNCH

Your Champagne Brunch includes:

a bottomless glass of sparkling wine or mimosa ♦ fresh baked pastries ♦ cup of seasonal fruit
coffee or tea ♦ fresh orange juice
choose one entree

smoked salmon benedict –

toasted English muffin, dill cream cheese, shaved red onion and smoked salmon, topped with two poached eggs, hollandaise and capers. Served with homestyle potatoes

pulled pork rancheros –

crispy corn tortillas topped with slow cooked pork shoulder, two eggs over-easy, homemade tomatillo sauce, queso fresco, avocado, and sour cream. Served with black beans

california coastal omelet –

three egg omelet with chopped prawns, tomato, avocado, scallions, monterey jack cheese, topped with a bay spice aioli. Served with homestyle potatoes

grilled marinated skirt steak –

8-ounce skirt steak topped with blue cheese sauce, accompanied by eggs scrambled with parmesan cheese and artichoke hearts. Served with homestyle potatoes

SUNDAY BRUNCH (per person) \$ 36.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness