



# Sunday BRUNCH

August 18, 2019

9:00 am to 12:00 pm

## 10oz. BLACKENED RIBEYE STEAK

*Served with 3 eggs any style & a blue cheese compound butter*

## EGGS BENEDICT

*Black Forest ham, with soft poached eggs, a toasted English muffin and homemade hollandaise sauce.*

## TRIPLE BERRY FRENCH TOAST

*with strawberry, blueberry, raspberry, candied pecans, Grand Marnier whip cream, and fresh mint.*

## ROASTED VEGETABLE OMELET

*roasted vegetable blend of Portobello mushrooms, red onions, sweet peppers, Roma tomato, zucchini, spinach, and fresh basil, filled with jack and cheddar cheese blend, topped with Feta, served with fried rosemary red potatoes.*

## HAM & AVOCADO OMELET

*Black Forest ham, caramelized onions, Roma tomatoes, Jack and cheddar cheese, fresh sliced avocado, served with fried rosemary red potatoes.*

## MONTE CRISTO

*two pieces of French toast with jack and cheddar cheese blend, bacon, ham, fried eggs, topped with powdered sugar, served with fried rosemary red potatoes.*

**\$20.00/person**

**Must Make Reservations. 530-259-2026**

**Limited to 60 people per hour**

**All of our brunches include fried rosemary red potatoes, a side of fresh fruit & muffins, as well as a free glass of Champagne, Mimosa, or Orange Juice**