

Garden Room

A LA CARTE BRUNCH

a fresh basket of warm breads and mimosa are offered with all brunch items

Lemon Ricotta Pancakes 13

three thick stack, blueberry compote, Vermont maple syrup, powder sugar dust

Two Eggs, Your Way 10

choice of apple wood smoked bacon, pork sausage links, or country ham, O'brien potatoes or hash browns, toast or buttermilk biscuit

Traditional Eggs Benedict 14

Canadian bacon, poached eggs, toasted English muffin, hollandaise, tomato and asparagus garnish

Eggs Royale 14

house smoked salmon, poached eggs, English muffin, hollandaise, choice of O'brien potatoes or hash browns

Eggs Blackstone 14

smoked bacon, garlic tomatoes, avocado, poached eggs, English muffin, hollandaise, choice of O'brien potatoes or hash browns

Eggs New Orleans 15

filet mignon, poached eggs, English muffin, hollandaise, choice of O'brien potatoes or hash browns

House Made Prime Rib Hash 15

tender pieces of caramelized prime rib, potatoes, onion, peppers, two poached eggs, hollandaise

Southern Style Chicken and Waffles 15

crispy buttermilk honey fried chicken, golden brown waffle, pan dripping brown gravy

OMELET YOUR WAY

Choose Your Favorite Toppings 13

bacon, ham, pork sausage, mushrooms, spinach, tomatoes, onions, bell peppers, avocado, asparagus, chili's, salsa, choice of O'brien potatoes or hash browns

Additional Toppings \$4 each

black angus tri-tip, linguica sausage, shrimp, crab, smoked salmon

Garden Room

THE BEGINNING

House Made Specialty Soup of the Day cup 5 / bowl 8

French Onion cup 6 / bowl 9

Veal broth, caramelized onions, Brandy, melted Swiss cheese

Classic Caesar Salad 12

*local romaine hearts, croutons, parmesan Reggiano, house made dressing
add grilled chicken \$4 / add grilled shrimp or salmon \$6*

Sunburst Chicken 15

*mixed greens, cantaloupe, mango, papaya, spicy pecans, bell peppers,
tossed in sweet sesame dressing*

Garden Room Salad 12

mixed greens, chambord cherries, sunflower seeds, almonds, goat cheese, syrah vinaigrette

THE MIDDLE

Tap Room Burger 12

8oz. Certified Angus Beef, garlic aioli, Firestone stout cheese sauce

Black & Bleu Burger 14

8oz. Certified Angus Beef, bacon, bleu cheese, barbecue sauce, steak sauce, fried onion ring

French Dip 14

shaved Rib-Eye, Jack cheese, horseradish cream essence, toasted French baguette, au jus

Monte Cristo 13

*turkey, ham, Swiss cheese, battered and fried golden brown, lightly dusted with
powdered sugar*

Southwest Chicken Sandwich 14

Ortega chilies, Jack cheese, guacamole, lettuce, tomato, grilled sourdough bread

Linguini Alla Puttanesca 13

oven roasted tomatoes, olives, capers, garlic, chili flakes, parmesan

Grilled Chicken Breast 15

caramelized broccoli, haricot verts, cherry tomatoes, sesame dressing

Grilled Salmon 14

*ginger marinate, sesame oil, soy sauce, Asian coleslaw, light wasabi dressing,
sesame dressing mixed greens*

THE END

Danish Bread Pudding 10

crème anglaise

Pear & Dried Berry Crisp 10

vanilla ice cream

White Chocolate Berry Cheesecake 10

raspberry sauce, berries

Tahitian Vanilla Crème Brulee 9

An 18% service charge may be added to parties of 8 or more

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