

PLATED BRUNCH

(Pricing is based on a two-course menu to include one starter and one entrée. Dessert may be added as an additional cost. All Brunch items are served with Freshly Baked Pastries, Assorted Scones, and Muffins, Sliced Sourdough Bread, Sweet Creamery Butter & Fruit Preserves, and Peerless® Coffee Service)

STARTERS

(Choice of one)

Fruit Salad with Seasonal Melons, Pineapple, Grapes and Berries (VGT/VEG/GF)

Fresh Strawberries with Devonshire Cream (VGT/GF)

Mixed Baby Greens, Whole Grain-Honey Mustard Vinaigrette
Candied Pistachios, Smoked Provolone Cheese, Sliced Green Apples(VGT)

House Made Caesar Salad
with Asiago Cheese and Sourdough Croutons

ENTREES

(Choice of three)

FLUFFY SCRAMBLED EGGS WITH CHIVES
Pan-Seared Red Potatoes
Choice of Crisp Bacon, Chicken Sausage or Maple Glazed Ham (*choice of one protein accompaniment only*)
\$24.00

BREAKFAST CROISSANT
Scrambled Eggs, Crisp Bacon and Cheddar Cheese,
Red Potatoes with Sweet Onion
\$26.00 per person

CLASSIC EGGS BENEDICT
Poached Egg, Canadian Bacon on English Muffin, Traditional Hollandaise Sauce,
Red Potatoes with Sweet Onion
\$28.00

MACADAMIA NUT CRUSTED SEASONAL FINISH
Seasonal Vegetables, Lemon-Chive Rice Pilaf and Brown Butter
\$35.00

CHAR GRILLED SALMON (GF)
Yukon Gold Potatoes, Leeks, Dijon-Thyme Cream
\$42.00

MARINATED SKIRT STEAK
Blue Cheese Mashed Potatoes, Roasted Vine Ripened Tomatoes, Cabernet Demi-Glace
\$36.00

HERB GRILLED CHICKEN BREAST (GF)
Sautéed Local Spinach, Sun Dried Tomato Spinach, Toasted Pine Nuts
\$31.00

PENNE PROVENCALE (VGT)
Penne Rigate Tossed with Fresh Tomatoes, Garlic, Herbs, Capers, Greek Olives
Finished with Extra Virgin Olive Oil
\$25.00

CAESAR SALAD

Chopped Hearts of Romaine, Asiago Cheese, Sourdough Croutons and House-Made Dressing

Bay Shrimp \$25.00 or

Grilled Chicken Breast \$27.00 or

Grilled Prawns \$29.00

FRESH DUNGENESS CRAB SALAD

Artisan Lettuces, House Pickled Vegetables, Greek Olives, Hard Boiled Cage Free Egg,

Cherry Tomatoes, Traditional Louis Dressing

\$29.00

BAY SHRIMP SALAD

Artisan Lettuces, House Pickled Vegetables, Greek Olives, Hard Boiled Cage Free Egg,

Cherry Tomatoes, Traditional Louis Dressing

\$21.00

DESSERTS

If you would like to add dessert to your selections, there will be an additional
\$8.00 per person added to the entrée total. Choice of one.

RASPBERRY JACK (VGT/GF)

Vanilla Ice Cream with Raspberries in Triple Sec

SCOTT'S CHEESECAKE

CHOCOLATE GANACHE TORTE

TIRAMISU

For groups that exceed 30 guests, split menus will require a preorder.
Prices do not include service charge or current state sales tax.