



## Prix Fixe Champagne Brunch

1<sup>ST</sup> GLASS OF HOUSE CHAMPAGNE

### FIRST COURSE CHOICE OF:

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**SHRIMP COCKTAIL** HORSERADISH SAUCE, LEMON, MICRO GREENS

**DEVILED EGGS** MUSTARD, PAPRIKA, BACON BITS, MICRO HERBS

**DUNGENESS CRAB CAKE** SPICY AIOLI SAUCE, AVOCADO, WATERCRESS

**AVOCADO AND SMOKED SALMON TOAST** DILL CREAM CHEESE, ALFALEA SPROUTS, RADISH, PICKLED ONIONS, OLIVE OIL

**WILD ARUGULA & HERB GOAT CHEESE SALAD** BOILED EGGS, CANDIED WALNUTS, CUCUMBER, TOMATOES, RASPBERRY VINAIGRETTE

2<sup>ND</sup> GLASS OF HOUSE CHAMPAGNE

### MAIN COURSE CHOICE OF:

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**FILET MIGNON FAJITAS WITH HUEVOS RANCHEROS** SERVED WITH AVOCADO, RANCHERO SALSA, RICE AND BEANS

**STEAK AND EGGS** 7 OZ USDA CHOICE NEW YORK STEAK, TWO FRIED EGGS, MISSION INN POTATOES, HOLLANDAISE SAUCE

**TERIYAKI ATLANTIC SALMON** JASMINE RICE, STIR FRY BOK CHOY AND SHITAKE MUSHROOMS, EEL SAUCE

**EGGS BENEDICT** ENGLISH MUFFIN, POACHED EGGS, HOLLANDAISE, MISSION INN POTATOES  
CHOICE OF CANADIAN BACON OR SMOKED SALMON

**BELGIAN WAFFLE & FRIED CHICKEN** STRAWBERRY COMPOTE, MAPLE SYRUP

**LAVAZZA COFFEE OR TEA**

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### DESSERT COURSE CHOICE OF:

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**GRANOLA CRUSTED FRENCH TOAST**

**TIRAMISU**

**VANILLA ICE CREAM AND BERRIES**

**\$59 PER PERSON, TAX AND GRATUITY ARE NOT INCLUDED**

TWO GLASSES OF HOUSE CHAMPAGNE INCLUDED

<b>PRESIDENTIAL LOUNGE SPICY BLOODY MARY</b>	<b>\$12</b>
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Duane and Kelly Roberts, "Keepers of the Inn"

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, Especially if you have certain medical conditions. Please inform your server, if you have any food allergies.