

# Breakfast/Lunch Menu DINE IN and TAKE OUT

8:00am - 2:00pm

#### ■ Beverages



#### **Complimentary Beverages**

Coca Cola, Diet Coke, Coca Cola Cherry, Dr. Pepper, Barq's Root Beer, Sprite, Orange Fanta, Minute Maid Lemonade, Hot Coffee and Fresh Brewed Lipton Iced Tea.

Beverages

Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice, Tomato Juice, Grapefruit Juice, Hot Chocolate, Milk, Chocolate Milk, Hot Apple Cider and Hot Tea.

### ■ Breakfast Plates

Grilled Ham Steak.



3

15

18 **Blueberry French Toast** Two Blueberry French Toast stuffed with Lemon Mascarpone topped with Whipped Cream and Fresh Blueberries served with choice of Three Smoked Bacon, Three Pork Sausage Links or Grilled Ham Steak. **Traditional French Toast 15** 1/2 Order 7 Full Order 10 **Biscuits and Sausage Gravy** Add Eggs\* and O'Brien Potatoes or Hash Browns +5 **Early Bird Breakfast** 16 One Egg\*, One Pancake, with choice of Two Smoked Bacon, Two Pork Sausage Links, Andouille Sausage or Grilled Ham Steak served with O'Brien Potatoes or Hash Browns. 28 Steak and Eggs Grilled 8oz. Flat Iron Steak\*, served with Two Eggs\* any style, Toast and O'Brien Potatoes or Hash Browns. **Chipotle Honey Butter Chicken and Waffle** 19 Fried Chicken stuffed Fluffy Waffle with House Sweet and Savory Chipotle Honey Butter served with O'Brien Potatoes or Hash Browns. Wildcard Breakfast 19 Two Eggs\* any style, choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak served with Toast and O'Brien Potatoes or Hash Browns. 22 Chicken Fried Steak Chicken Fried 11oz. Steak topped with Sausage Gravy served with Two Eggs\* any style and O"Brien Potatoes or Hash Browns. Short Stack Buttermilk Pancakes 16 Served with Two Eggs\* any style with choice of Three Smoked Bacon, Three Pork Sausage Links or

Add Triple Berry Compote +2 Add Chocolate Chips +2 Upgrade to Blueberry Pancakes +2
Belgian Waffle

One Belgian Waffle with choice of Three Smoked Bacon, Three Pork Sausage Links or Grilled Ham Steak.

\*\*Add Triple Berry Compote+2\*\*

\*\*Add Chocolate Chips +2\*\*

\*\*Add Chocolate Chips +2\*\*

\*\*Triple Berry Compote+2\*\*

\*\*Triple

# ■ Breakfast Plates



| <b>Peach Crêpes</b> Three Warm Glazed Peach stuffed Crêpes topped with Graham Crumbles and Whipped Cream.  | 14            |
|--|---------------|
| Salmon Florentine Crêpes Three Savory Smoked Salmon, Herbed Cream Cheese and Spinach stuffed Crêpes topped with Hollandaise Sau  | <b>17</b> ce. |
| <b>Strawberry Nutella Crêpes</b> Three Warm Nutella and Fresh Strawberry stuffed Crêpes topped with Whipped Cream.   | 14            |
| <b>Cajun Burrito</b> Seasoned Chopped Prime Rib and Andouille Sausage, Peppers, Onions, Potatoes, Eggs and House Smoked Gouda/Havarti Cheese Sauce wrapped in a Warm Flour Tortilla.                         | 17            |
| <b>Breakfast Sandwich</b> Two Over Hard Eggs*, choice of Smoked Bacon, Pork Sausage Patty or Grilled Ham Steak, Cheddar or Pepperjack Cheese on Sourdough Bread served with O'Brien Potatoes or Hash Browns. | 17            |

# ■ Omelets/Skillets



| <b>Sweet Heat</b> Chipotle Bacon, Mushrooms, Jalapeños and Candied Onions topped with House Smoked Gouda/Havarti Cheese Sauce served with O'Brien Potatoes or Hash Browns.  | 19 |
|---|----|
| <b>Mike's Steak and Bac'n Bleus</b> Slow Roasted Shaved Prime Rib, Smoked Bacon, Bleu Cheese Crumbles and Candied Onions topped with Bleu Béchamel Sauce and Crispy Onions served with O'Brien Potatoes or Hash Browns. | 20 |
| <b>Killer Crab</b> Fresh Picked Dungeness Crab, Avocado, Diced Tomato and Pepperjack Cheese served with O'Brien Potatoes or Hash Browns.  | 22 |
| <b>Denver</b> Bell Peppers, Onions, Diced Ham and Cheddar Cheese served with O'Brien Potatoes or Hash Browns.   | 18 |
| <b>Veggie Delight</b> Squash, Zucchini, Onion, Tomato and Spinach served with O'Brien Potatoes or Fresh Tomato Slices.  | 18 |
| <b>Country Skillet</b> Crisp Hash Browns, Shaved Prime Rib, Cheddar Cheese, Smoked Bacon, and Scrambled Eggs topped with Sausage Gravy.   | 20 |
| <b>Veggie Lovers Skillet</b> Crisp Hash Browns, Squash, Zucchini, Onion, Tomato, Spinach and Scrambled Eggs topped with Hollandaise Sauce.  | 18 |
|   |    |

Add on Side Option: Fresh Fruit Cup instead of Potatoes +3

#### Fresh Fruit Bowl 5

Stuffed Hashbrowns: Your choice of Smoked Bacon, Pork Sausage Links or Grilled Ham Steak, One Vegetable and One Cheese +5

# ■ Build Your Own Omelet/Skillet

**Build Your Own Burger** 

with Waffle Fries.



18

| Choose up to 4 items from o<br>•Smoked Bacon<br>•Brown Sugar Bourbon Bacon               | ur list<br>•Sautéed Onions<br>•Jalapeños  | •Bleu Cheese<br>•Cheddar Cheese         |
|--|---|---|
| •Chipotle Bacon  | •Avocado  | <ul><li>Pepperjack Cheese</li></ul>     |
| •Pork Sausage  | •Baby Spinach   | <ul><li>Sausage Gravy</li></ul>         |
| •Ham   | •Diced Tomato   | •Salsa                                  |
| •Shaved Prime  | <ul><li>Sautéed Mushrooms</li></ul>   | •Sour Cream                             |
| •Smoked Salmon   | •Bell Peppers   | <ul><li>Andouille Sausage</li></ul>     |
| •Dungeness Crab 3  | •Smoked Gouda/Havarti Cheese Sa   | nuce Additional Items +1 Each           |
| ■ Benedicts  |   |   |
| <b>Crab Avo</b> Poached Eggs*, Fresh Picked Dunge served with O'Brien Potatoes or Ha     | eness Crab, Avocado and Sliced Tomato<br>sh Browns.                               | <b>24</b> topped with Hollandaise Sauce |
| <b>Southern Style</b> Poached Eggs* and Sausage Patty o O'Brien Potatoes or Hash Browns. | n a Buttermilk Biscuit topped with Saus   | age Gravy served with                   |
| <b>Traditional</b> Poached Eggs* and Canadian Bacon                                      | n topped with Hollandaise Sauce served  | 18                                      |
| ■ Lunch Items 11:000   | am - 2:00pm   |   |
| Fish and Chips Two Tempura/Beer Battered Line-Roasted Onion Tartar Sauce and Fre         |   | <b>25</b><br>es, House Slaw,            |
| Halibut and Chips Two Tempura/Beer Battered Halib and Fresh Lemon.                       | ut served with Waffle Fries, House Slaw   | 28                                      |
| <b>Chicken and Chips</b> Three Golden Chicken Fritters serve                             | ed with Waffle Fries, House Slaw and Cr   | 18 eamy Ranch or Honey Mustard.         |
|  | oed Romaine, Smoked Bacon, Tomato an<br>served with Waffle Fries and Buffalo Ran  |   |
|  | oice of Signature Blackberry Bourbon B<br>Flame Dry Rub served with Celery, Carro |   |

Add: Bacon, Mushroom, Cheese, Avocado, Fresh Jalapeño, Brown Sugar Bourbon Bacon, or Blackberry Bourbon BBQ Sauce +2 each

Start with a Half Pound Wagyu/Angus Blend Burger\* with L.T.O.P. on House Garlic Brioche Bun served

## ■ Lunch Items 11:00am - 2:00pm

Halibut and Chips

**Chicken and Chips** 

and Fresh Lemon.



25

**16** 

| <b>Knife Burger</b> Half Pound Wagyu/Angus Blend Burger* topped with Lettuce, Tomato, Onion, Pickles, Brown Sugar Bourbon Bacon, Crisp Onion Ring and Smoked Brisket Burnt Ends tossed in BBQ Sauce on Toasted Pretzel Bun with Garlic Aioli, served with Waffle Fries. | <b>22</b> |
|---|-----------|
| <b>Big Country Burger</b> Half Pound Wagyu/Angus Blend Burger* topped with Cheddar Cheese, Lettuce, Tomato, Crisp Onion Ring, Canadian Bacon, Brown Sugar Bourbon Bacon and Over Easy Egg* on House Garlic Brioche Bun served with Waffle Fries.                        | 21        |
| <b>Prime Dip</b> Slow Roasted Prime Rib, Swiss Cheese and Crispy Onions on Toasted Sourdough Bread served with Au Jus and Waffle Fries.   | 18        |
| <b>Meatball Marinara Roll</b> Four Italian Meatballs topped with Marinara and House Smoked Gouda/Havarti Cheese Sauce served on Warm Roll with Waffle Fries.  | 18        |
| <b>Meatloaf Sandwich</b> House Made Meatloaf spread with Aged White Cheddar Mashed Potatoes topped with Provolone, Sautéed Mushrooms and Caramelized Onions on Aioli Grilled Sourdough Bread served with Waffle Fries.  | 19        |
| Signature Smoked Geoduck Clam Chowder  Soup of the Week (Ask your server for this weeks selection)  Cup 6 Bow Cup 5 Bow   |           |
| <b>Seasonal Berry Cheesecake</b> Creamy Traditional Cheesecake garnished with an assortment of Seasonal Berries and Berry Sauce.  | 11        |
| ■ Senior Portions   |           |
| Soup and Salad Combo<br>Cup of Soup and House Side Salad.   | 12        |
| <b>Chicken Fried Steak</b> Chicken Fried 6oz. Steak topped with Sausage Gravy served with One Egg* any style and O'Brien Potatoes or Hash Browns.   | 17        |
| <b>Steak and Eggs</b> Grilled 5oz. Sirloin Steak*, served with One Egg* any style, Toast and O'Brien Potatoes or Hash Browns.   | 19        |
| <b>Fish and Chips</b> One Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw, Roasted Onion Tartar Sauce and Fresh Lemon.  | 20        |

Two Golden Chicken Fritters served with Waffle Fries, House Slaw and Creamy Ranch or Honey Mustard.

One Tempura/Beer Battered Halibut served with Waffle Fries, House Slaw, Roasted Onion Tartar Sauce

\*Service charge of 20% will be added for parties of 6 or more.

<sup>\*</sup> Burgers and Steaks are cooked to order. Consuming undercooked meats and eggs may increase your risk of food borne illness.