



Breakfast/Lunch Menu

DINE IN *and* TAKE OUT

8:00am - 2:00pm

■ Beverages

Complimentary Beverages

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

3

■ Breakfast Plates

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, Andouille Sausage or Grilled Ham Steak.

Traditional French Toast 15

20

Coconut Strawberry French Toast

Churro Style French Toast coated in Cinnamon and Sugar, topped with Toasted Coconut, Strawberry Cream Cheese Frosting and Chocolate Drizzle served with choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak.

20

Biscuits and Sausage Gravy

1/2 Order 7

Full Order 10

Early Bird Breakfast

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.

16

Steak and Eggs

Grilled 8oz. Flat Iron Steak* served with Two Eggs* any style, Toast, and O'Brien Potatoes or Hash Browns.

Senior Portion: Grilled 4oz. Flat Iron Steak served with One Egg* any style, Toast, and O'Brien Potatoes or Hash Browns. 19*

28

Wildcard Breakfast

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.

19

Short Stack Buttermilk Pancakes

Served with Two Eggs* any style served with choice of Three Smoked Bacon, Three Pork Sausage Links, Andouille Sausage or Grilled Ham Steak.

16

Add Triple Berry Compote +2

Add Chocolate Chips +2

Upgrade to Blueberry Pancakes +2

Belgian Waffle

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

15

Add Triple Berry Compote+2

Add Chocolate Chips +2

Add Tropical Fruit Compote +2

■ Breakfast Plates



Chicken Fried Steak

Chicken Fried 11oz. Steak topped with Sausage Gravy served with Two Eggs* any style and O'Brien Potatoes or Hash Browns.

Senior Portion: Chicken Fried Steak 6oz. served with One Egg any style and O'Brien Potatoes or Hash Browns. 17*

22

Spam and Eggs

Seared Spam, Scrambled Eggs topped with Cheddar Cheese, and White Rice served with Toasted Sourdough Bread.

18

Triple Berry Crêpes

Three Warm Crêpes stuffed with Blueberry, Blackberry and Strawberry Compote topped with Whipped Cream and Graham Crumbles.

16

Country Crêpes

Three Warm Crêpes stuffed with Shaved Prime Rib, Sautéed Mushrooms, Caramelized Onions, and Scrambled Eggs topped with Brown Gravy.

20

Tropical Crêpes

Three Warm Crêpes stuffed with Mango, Pineapple and Strawberry Compote topped with Whipped Cream and Graham Crumbles.

16

Prime Rib Breakfast Burrito

Diced Prime Rib, Sautéed Mushrooms, Caramelized Onions, Tomatoes, Scrambled Eggs, and Cheddar Cheese wrapped in a Warm Flour Tortilla served with Sour Cream and Pico de Gallo.

22

Breakfast Sandwich

Two Over Hard Eggs*, choice of Smoked Bacon, Spam or Grilled Ham Steak, Cheddar or Pepperjack Cheese on Toasted Sourdough served with O'Brien Potatoes or Hash Browns.

17

■ Benedicts



Crab Avo

Poached Eggs*, Fresh Picked Dungeness Crab, Avocado, and Sliced Tomato topped with Hollandaise Sauce served with O'Brien Potatoes or Hash Browns.

24

Traditional

Poached Eggs* and Canadian Bacon topped with Hollandaise Sauce served with O'Brien Potatoes or Hash Browns.

18

■ Build Your Own Omelet/Skillet



Choose up to 4 items from our list

18

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|--------------------|------------------------------------|---------------------------|
| •Smoked Bacon | •Italian Sausage | •Sautéed Onions |
| •Grilled Spam | •Andouille Sausage | •Bell Peppers |
| •Chipotle Bacon | •Jalapeños | •Cheddar Cheese |
| •Pork Sausage | •Avocado | •Pepperjack Cheese |
| •Ham | •Baby Spinach | •Sausage Gravy |
| •Shaved Prime | •Diced Tomato | •Pico de Gallo |
| •Grilled Salmon | •Sautéed Mushrooms | •Sour Cream |
| •Dungeness Crab +3 | •Smoked Gouda/Havarti Cheese Sauce | •Additional Items +1 Each |

■ Omelets/Skillets



Sweet Heat	19
Chipotle Bacon, Mushrooms, Jalapeños, and Candied Onions topped with House Smoked Gouda/Havarti Cheese Sauce served with O'Brien Potatoes or Hash Browns.	
Chef's Steak and Bac'n Bleus	20
Slow Roasted Shaved Prime Rib, Smoked Bacon, Pepperjack Cheese, Candied Onions topped with Bleu Béchamel Sauce and Crispy Onions served with O'Brien Potatoes or Hash Browns.	
Killer Crab	22
Fresh Picked Dungeness Crab, Avocado, Tomato, and Pepperjack Cheese served with O'Brien Potatoes or Hash Browns.	
Mediterranean Skillet	18
Italian Sausage, Sautéed Spinach and Mushrooms, Tomatoes, and Pesto topped with Feta Cheese served with O'Brien Potatoes or Hash Browns.	
Corned Beef Skillet	18
Corned Beef Hash, Sautéed Peppers and Onions, Scrambled Eggs topped with Cheddar Cheese and Sausage Gravy.	
Country Skillet	20
Crisp Hash Browns, Shaved Prime Rib, Cheddar Cheese, Smoked Bacon, and Scrambled Eggs topped with Sausage Gravy.	
Add on Side Option:	
<i>Fresh Fruit Cup instead of Potatoes +3</i>	
Fresh Fruit Bowl 5	
Stuffed Hash Browns: Your choice of Smoked Bacon, Pork Sausage Links, Grilled Spam or Grilled Ham Steak, One Vegetable and One Cheese +5	

■ Lunch Entrees 11:00am - 2:00pm



Fish and Chips	26
12oz. Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw, Roasted Onion Tartar Sauce.	
<i>Senior Portion: 6oz. Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw, Roasted Onion Tartar Sauce. 21</i>	
Halibut and Chips	28
12oz. Panko Crusted Halibut served with Waffle Fries, House Slaw, Roasted Onion Tartar Sauce.	
<i>Senior Portion: 6oz. Panko Crusted Halibut served with Waffle Fries, House Slaw, Roasted Onion Tartar Sauce. 23</i>	
Chicken and Chips	18
12oz. Golden Chicken Fritters served with Waffle Fries and Creamy Ranch or Honey Mustard.	
<i>Senior Portion: 6oz. Golden Chicken Fritters served with Waffle Fries and Creamy Ranch or Honey Mustard. 15</i>	
Loco Moco	20
Half Pound Wagyu/Angus Blend Burger Patty* served on White Rice topped with Brown Gravy and Over Medium Eggs* with a side of Fresh Mac Salad.	

■ Lunch Burgers & Sandwiches 11:00am - 2:00pm



Build Your Own Burger

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

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

18

Knife Burger

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.

22

Nashville Hot Honey Sandwich

Crispy Chicken dipped in Hot Honey topped with Red Onion, Bread and Butter Pickles, Lettuce, on a Toasted Brioche Bun with Smoked Hot Honey Aioli served with Waffle Fries.

22

Caprese Chicken Sandwich

Grilled Chicken Breast, Shredded Mozzarella, Sliced Tomatoes, topped with Pesto and Balsamic on Toasted Brioche Bun with Waffle Fries.

18

Crab and Artichoke Melt

Creamy Crab and Artichoke Mix, Sliced Tomatoes, Choice of Cheese, served Open Face on Toasted Sourdough Bread with Waffle Fries.

22

Prime Dip Sandwich

Slow Roasted Prime Rib topped with Swiss Cheese and Crispy Onions on Toasted Sourdough Bread served with Au Jus and Waffle Fries.

18

Roxanne Sandwich

Shaved Corned Beef and Roasted Turkey, Grilled Sauerkraut, Swiss Cheese, Russian Dressing on Toasted Marble Rye with Garlic Aioli served with Waffle Fries.

19

■ Soups, Salads and Sweets



Caesar Salad

Chopped Romaine topped with Shaved Parmesan Cheese, Cracked Black Pepper Caesar Dressing, and Herb Croutons.

Add: Chicken +5, Steak* +6, Shrimp +6, or Grilled Salmon +8

15

Casino Steak Cobb Salad

Chopped Romaine topped with Grilled Steak*, Hard Boiled Eggs, Avocado, Cherry Tomatoes, Scallions, White Cheddar Cheese, and Smoked Bacon served with Bleu Cheese Dressing.

24

Signature Smoked Geoduck Clam Chowder

Cup 6 Bowl 8

Soup of the Week (Ask your server for this weeks selection)

Cup 5 Bowl 7

Spring Mix Side Salad

6

Side Caesar Salad

6

Triple Berry Crisp

Berry Medley baked with Old Fashioned Oat Crumble topping, served a'la Mode.

10

Chef's Weekly Dessert

Ask your server about this weeks delectable dessert.

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

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