

Breakfast/Lunch Menu DINE IN *and* TAKE OUT 8:00am - 2:00pm

■ Breakfast Plates



Lemon French Toast 18 Two Pieces of House Lemon Pound Cake French Toast topped with Triple Berry Syrup, Fresh Berries and Whipped Cream 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 14 One Egg*, One Pancake, choice of Two Smoked Bacon, Two Pork Sausage Links or Grilled Ham Steak served with O'Brien Potatoes or Hash Browns. 25 Steak and Eggs Grilled 8oz. Sirloin Steak*, served with Two Eggs* any style, Toast and O'Brien Potatoes or Hash Browns. Wildcard Breakfast **17** Two Eggs* any style, choice of Three Smoked Bacon, Three Pork Sausage Links or Grilled Ham Steak served with Toast and O'Brien Potatoes or Hash Browns. **Chicken Fried Steak** 20 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 14 Served with Two Eggs* any style with choice of Three Pieces of Smoked Bacon, Three Pork Sausage Links or Grilled Ham Steak. Add Triple Berry Compote +2 **Upgrade to Blueberry Pancakes +2 Belgian Waffle 13** One Belgian Waffle with choice of Three Smoked Bacon, Three Pork Sausage Links or Grilled Ham Steak. Add Triple Berry Compote+2

■ Breakfast Plates



Peach Crêpe Two Warm Glazed Peach stuffed Crêpes topped with Graham Crumbles and Whipped Cream.	12
Salmon Florentine Crêpe Two Smoked Salmon Lox, Herbed Cream Cheese and Spinach stuffed Crêpes topped with Hollandaise Sauc	14 ce.
Santa Fe Breakfast Burrito Chipotle Bacon, O'Brien Potatoes, Onions, Black Beans, Roasted Corn, Pepperjack Cheese and Eggs* served with Sour Cream and Pico de Gallo.	15
Breakfast Sandwich Two Over Hard Eggs*, choice of Smoked Bacon, Pork Sausage Links or Grilled Ham Steak,	15

Cheddar or Pepperjack Cheese on a Buttery Croissant served with O'Brien Potatoes or Hash Browns.

■ Benedicts



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

Traditional

16

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

■ Build Your Own Omelet/Skillet



17

Choose up to 4 items from our list

 Smoked Bacon Avocado Monterey Jack Cheese Pork Sausage Baby Spinach Sausage Gravy Diced Tomato Ham •Salsa Shaved Prime Sautéed Onions Sour Cream Sautéed Mushrooms **Additional Items 1 Each** •Bell Peppers •Bleu Cheese •Cheddar Cheese Salmon Lox or Dungeness Crab 3

■ Omelets/Skillets



Sweet Heat Chipotle Bacon, Mushrooms, Jalapeños, Onions and Cheddar Cheese topped with House Smoked Gouda/Havarti Cheese Sauce served with O'Brien Potatoes or Hash Browns.	18
Mike's Steak and Bac'n Bleus Slow Roasted Shaved Prime Rib, Candied Onions, Bleu Cheese Crumbles and Smoked Bacon topped with Bleu Béchamel Sauce and Crispy Onions served with O'Brien Potatoes or Hash Browns.	20
Killer Crab Fresh Picked Dungeness Crab, Avocado, Diced Tomato and Pepperjack Cheese served with O'Brien Potatoes or Hash Browns.	22
Veggie Delight Squash, Zucchini, Onion, Tomato and Spinach served with O'Brien Potatoes or Hash Browns.	18
Country Skillet Crisp Hash Browns, Shaved Prime Rib, Cheddar Cheese, Smoked Bacon, and Scrambled Eggs topped with Sausage Gravy.	19
Veggie Lovers Skillet Crisp Hash Browns, Squash, Zucchini, Onion, Tomato, Spinach and Scrambled Eggs topped with Hollandaise Sauce.	18
Add on Side Option: \$3 Fresh Fruit Cup instead of Potatoes.	

■ Lunch Items 11:00am - 2:00pm

Fresh Fruit Bowl \$5



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Fish and Chips Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw, Roasted Onion Tarter Sauce and Fresh Lemon.	24
Halibut and Chips Tempura/Beer Battered Halibut served with Waffle Fries, House Slaw, Roasted Onion Tarter Sauce and Fresh Lemon.	28
Chicken and Chips Golden Chicken Fritters served with Waffle Fries, House Slaw and Creamy Ranch.	18
Build Your Own Burger Start with a Half Pound Wagyu/Angus Blend Burger* with L.T.O.P. on Grilled Garlic Brioche Bun served with Waffle Fries. Add: Bacon, Mushroom, Cheese, Avocado, Fresh Jalapeño, Pineapple, or Blackberry Bourbon BBQ Sauce 2 each	16

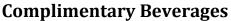
■ Lunch Items 11:00am - 2:00pm



3

Nitro Burger Half Pound Wagyu/Angus Blend Burger* topped with Two Crisp Jalapeño Poppers, Smoked Chedd Brown Sugar Bourbon Bacon, Lettuce, Tomato and Onion on Grilled Garlic Brioche Bun served wit Waffle Fries.	
Smothered Love Burger Half Pound Wagyu/Angus Blend Burger* topped with House Smoked Gouda/Havarti Cheese Sauce Peppered Bacon, Potato Crisps and Caramelized Onion on Grilled Garlic Brioche Bun served with Waffle Fries.	18 e,
Prime Dip Slow Roasted Prime Rib, Swiss Cheese and Crispy Onions on Toasted Sourdough Bread served with Au Jus and Waffle Fries.	17
Cheesesteak Roll Half Pound Slow Roasted Shaved Prime Rib topped with Provolone, House Smoked Gouda/Havart Cheese Sauce, Sautéed Peppers and Onion served on Warm Roll with Waffle Fries.	19 i
Buffalo Chicken Wrap Crispy Fried Buffalo Chicken, Chopped Romaine, Smoked Bacon, Tomato and Smoked Cheddar Che in Warm Flour Tortilla served with Waffle Fries and Buffalo Ranch.	17 eese
Glazed Wings Eight Fried Wings tossed in your choice of Signature Blackberry Bourbon BBQ, Buffalo, Garlic Parmesan Sauce or House Root Beer Glaze served with Celery, Carrots and Creamy Ranch.	18
Soup and Salad Combo Cup of Soup and House Side Salad Bowl of Soup 2	12
House Side Salad 6	
Signature Smoked Geoduck Clam Chowder Cup 6 Box	wl 8
Soup of the Week (Ask your server for this weeks selection) Cup 5 Box	wl 7

■ Beverages



Coca Ĉola, 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.