



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.

3

■ *Breakfast Plates*



Lemon French Toast

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

18

Biscuits and Sausage Gravy

1/2 Order 7 Full Order 10

Add Eggs* and O'Brien Potatoes or Hash Browns +5

Early Bird Breakfast

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.

14

Steak and Eggs

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

25

Wildcard Breakfast

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.

17

Chicken Fried Steak

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

20

Short Stack Buttermilk Pancakes

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

14

Add Triple Berry Compote +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.

13

Add Triple Berry Compote+2

■ *Breakfast Plates*



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

■ *Omelets/Skillets*



Sweet Heat	18
Chipotle Bacon, Mushrooms, Jalapeños, Onions and Cheddar Cheese topped with House Smoked Gouda/Havarti Cheese Sauce served with O'Brien Potatoes or Hash Browns.	
Mike's Steak and Bac'n Bleus	20
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.	
Killer Crab	22
Fresh Picked Dungeness Crab, Avocado, Diced Tomato and Pepperjack Cheese served with O'Brien Potatoes or Hash Browns.	
Veggie Delight	18
Squash, Zucchini, Onion, Tomato and Spinach served with O'Brien Potatoes or Hash Browns.	
Country Skillet	19
Crisp Hash Browns, Shaved Prime Rib, Cheddar Cheese, Smoked Bacon, and Scrambled Eggs topped with Sausage Gravy.	
Veggie Lovers Skillet	18
Crisp Hash Browns, Squash, Zucchini, Onion, Tomato, Spinach and Scrambled Eggs topped with Hollandaise Sauce.	
Add on Side Option: 3	
Fresh Fruit Cup instead of Potatoes.	
Fresh Fruit Bowl 5	

■ *Build Your Own Omelet/Skillet*



Choose up to 4 items from our list

- | | | | |
|--------------------|-----------------|--------------------------------|----|
| •Smoked Bacon | •Avocado | •Pepper Jack Cheese | 17 |
| •Pork Sausage | •Baby Spinach | •Sausage Gravy | |
| •Ham | •Diced Tomato | •Salsa | |
| •Shaved Prime | •Sautéed Onions | •Sour Cream | |
| •Sautéed Mushrooms | •Bell Peppers | Additional Items 1 Each | |
| •Bleu Cheese | •Cheddar Cheese | Salmon Lox or Dungeness Crab 3 | |

■ *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.

22

Traditional

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

16

■ *Lunch Items 11:00am - 2:00pm*



Fish and Chips

Two Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw, Roasted Onion Tarter Sauce and Fresh Lemon.

24

Halibut and Chips

Two Tempura/Beer Battered Halibut served with Waffle Fries, House Slaw, Roasted Onion Tarter Sauce and Fresh Lemon.

28

Chicken and Chips

Three 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 Bunserved with Waffle Fries.

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

16

Buffalo Chicken Wrap

Crispy Fried Buffalo Chicken, Chopped Romaine, Smoked Bacon, Tomato and Smoked Cheddar Cheese in Warm Flour Tortilla served with Waffle Fries and Buffalo Ranch.

17

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

■ Lunch Items 11:00am - 2:00pm



Nitro Burger	19
Half Pound Wagyu/Angus Blend Burger* topped with Two Crisp Jalapeño Poppers, Smoked Cheddar, Brown Sugar Bourbon Bacon, Lettuce, Tomato and Onion on Grilled Garlic Brioche Bun served with Waffle Fries.	
Smothered Love Burger	18
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.	
Prime Dip	17
Slow Roasted Prime Rib, Swiss Cheese and Crispy Onions on Toasted Sourdough Bread served with Au Jus and Waffle Fries.	
Cheesesteak Roll	19
Half Pound Slow Roasted Shaved Prime Rib topped with Provolone, House Smoked Gouda/Havarti Cheese Sauce, Sautéed Peppers and Onion served on Warm Roll with Waffle Fries.	
Signature Smoked Geoduck Clam Chowder	Cup 6 Bowl 8
Soup of the Week (Ask your server for this weeks selection)	Cup 5 Bowl 7

■ Senior Portions

Soup and Salad Combo	12
Cup of Soup and House Side Salad.	
Chicken Fried Steak	16
Chicken Fried 6oz. Steak topped with Sausage Gravy served with One Egg* any style and O'Brien Potatoes or Hash Browns.	
Steak and Eggs	18
Grilled 5oz. Sirloin Steak*, served with One Egg* any style, Toast and O'Brien Potatoes or Hash Browns.	
Fish and Chips	18
One Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw, Roasted Onion Tarter Sauce and Fresh Lemon.	
Halibut and Chips	22
One Tempura/Beer Battered Halibut served with Waffle Fries, House Slaw, Roasted Onion Tarter Sauce and Fresh Lemon.	
Chicken and Chips	14
Two Golden Chicken Fritters served with Waffle Fries, House Slaw and Creamy Ranch.	

**Service charge of 20% will be added for parties of 6 or more. Room Service \$5 fee.*

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