

Just Waking Up



STEAK AND EGGS

eggs your way, choice of char-broiled steak,
creamy blue hashbrowns
6OZ SIRLOIN \$18.95
6OZ FILET \$32.95
8OZ FILET \$40.95
16OZ RIBEYE \$46.95
16OZ BONE-IN NY \$46.95

BELGIAN WAFFLES

STRAWBERRY
fresh whipped cream
\$ 9.95

BACON-CHEDDAR
tillamook cheddar, bacon, salted maple butter
\$ 10.95

CRISPY CHICKEN
beer-battered chicken, salted maple butter
\$ 10.95

BRUNCH COCKTAILS

PALOMA
Sauza Hornitos Plata, lime juice,
grapefruit juice, San Pellegrino Pompelmo
\$ 9

CASSIS ROYALE
Mathilde cassis liqueur, Cerbois Armagnac,
blanc de blancs, Regans' orange bitters, raspberry
\$ 10

BREAKFAST MANHATTAN
Bacon fat washed Knob Creek, Dolin Rouge,
orange, maple syrup, Peychaud's bitters
\$ 12

CORPSE REVIVER #2
Greenall's gin, Kina L'Aéro D'or,
Tattersall Orange Crema, lemon juice, absinthe
rinse
\$ 12

REVERSE BLOODY MARY
Pint of beer and a short housemade bloody mary

EGGS AND BREAKFAST

CLASSIC EGGS BENEDICT
hand carved ham, poached eggs,
English muffin, Hollandaise
\$ 14.95

CRAB CAKE BENEDICT
crab cake, asparagus, broiled tomato, Béarnaise
16.95

PRIME RIB BENEDICT
herb-roasted prime rib, poached eggs,
English muffin, horseradish Béarnaise
\$ 16.95

LOBSTER CROQUE MADAME
Beelers ham, lobster, cheese sauce,
swiss cheese, fried egg
\$ 19.95

BISCUITS AND GRAVY
buttermilk biscuits, sausage gravy,
eggs your way, green onion
\$ 12.95

SHRIMP & GRITS
sautéed shrimp, andouille, smoked bacon,
stone-ground grits and a poached egg
\$ 15.95

KING CRAB OMELETTE
king crab, asparagus and spinach
with herb cream cheese
\$ 16.95

SUNDAY CAESAR
citrus-marinated shrimp, cherry tomatoes,
soft boiled egg, parmesan, croutons
\$ 16.95

MUSHROOM SCRAMBLE
scrambled eggs topped with mushrooms,
spinach and aged cheddar
\$ 14.95

STEAKHOUSE CHILI SCRAMBLE
scrambled eggs topped with Steakhouse Chili,
cheddar, sour cream, tomato and chives
\$ 14.95

Been up for a while

APPETIZERS FOR SHARING

TENDERLOIN CARPACCIO

tenderloin, arugula, parmesan, capers
balsamic, extra-virgin olive oil

\$ 16.95

TUNA TARTARE WITH AVOCADO AND RADISH

Ahi tuna served with honey-miso
vinaigrette and crispy wontons

\$ 15.95

SPICED SWEET POTATO WAFFLE FRIES

caramelized onion dip

\$ 8.95

COCONUT SHRIMP

with spicy ginger pineapple chutney

\$ 16.95

CALAMARI

with sweet peppers

\$ 15.95

JUMBO LUMP CRAB CAKE

with herb aioli

\$ 16.95

BOURBON-MAPLE GLAZED BACON

sweet corn spoonbread

\$ 17.95



All burgers served with handcut parmesan fries

THE CLASSIC BURGER

\$ 14.95

BACON & CHEDDAR BURGER

\$ 16.95

TURKEY BURGER

avocado, honey-chipotle sauce

\$ 15.95

BLEU CHEESE BURGER

\$ 15.95

9-3-18

SALADS & SANDWICHES

BLT ICEBERG WEDGE

crumbled bleu cheese, ripe tomato, bacon
with your choice of house-made dressings

\$ 12.95

ROASTED BEET & BURRATA SALAD

roasted golden and ruby beets with hazelnuts
cream mozzarella, arugula, champagne vinaigrette

\$ 12.95

GRILLED STEAK SALAD

baby field greens with tomatoes, red onion,
red peppers, bleu cheese & balsamic vinaigrette

\$ 19.95

SEAFOOD COBB SALAD

crab, shrimp, avocado, tomato,
hard boiled egg, chopped bacon and scallion
with citrus vinaigrette

\$ 21.95

SMOKED SALMON SANDWICH

cold smoked salmon, herb cream cheese, arugula
pumpernickle bagel, cucumber, tomato, red onion

\$ 14.95

KNIFE & FORK CHICKEN CLUB

\$ 14.95

PRIME RIB FRENCH DIP

\$ 19.95

THE BLUE REUBEN

\$ 13.95

KIDS MENU

Served with choice of Juice or Organic Milk

**BUTTERMILK PANCAKES
SCRAMBLED EGGS WITH TOAST
BELGIAN WAFFLE
CHEESEBURGER OR HAMBURGER
MAC & CHEESE
CHICKEN TENDERS
GRILLED CHEESE SANDWICH
MINI CORN DOGS**

\$ 5.95 each