

# HAPPY EASTER!!

**BLOODY MARY OR MIMOSA \$8!!**

## APPETIZERS & SALADS

Shrimp Cocktail \$14.00			
Tomato Bisque	\$6.50	Caesar Salad	\$8.50
Mixed Green Salad	\$7.90	Wedge Salad	\$8.50
Yukon Gold Cinnamon Roll	\$6.75	Boulder Cork Salad	\$12.00

## ENTREES

<b><u>Boneless Trout Sauté</u></b> with Cajun spices, BBQ butter and scrambled eggs, served with seasoned potatoes	\$24.50
<b><u>Niman Ranch Pork</u></b> slow simmered in New Mexico red chile and stuffed into a roasted chile with soft polenta and jack cheese	\$25.50
<b><u>Crab Cakes</u></b> served with coleslaw, tartar sauce and fries	\$21.50
<b><u>Breakfast Burrito</u></b> with scrambled eggs, prime rib, chorizo sausage, Jack cheese and potatoes smothered in red and green chili	\$16.50
<b><u>Sliced Niman Ranch Baked Ham</u></b> and scrambled eggs with asparagus, hollandaise and potatoes	\$24.50
<b><u>Chocolate Babka French Toast</u></b> with maple butter syrup served with Niman Ranch bacon and fresh strawberries	\$19.00
<b><u>Grilled Salmon Salad</u></b> mixed greens, croutons, cucumbers, olives, peppers and fresh mozzarella	\$19.50
<b><u>All Natural Prime Rib</u></b> with au jus, horseradish and mashed potatoes	\$38.50
<b><u>Spring Ravioli</u></b> spinach, chard and fresh herbs in a parmesan cream and tomato sauce (vegetarian)	\$21.50
<b><u>10oz Free Range Burger</u></b> with green chiles, jack cheese and fries	\$15.50
<b><u>Fish and Chips</u></b> fresh halibut, coleslaw, fries and buttermilk dill sauce	\$28.00
<b><u>House Smoked Salmon</u></b> on avocado toast with soft cooked egg salad	\$22.00

## KID'S MENU \$7.95

Hamburger	French Toast	Breakfast Burrito	Unbeef
-----------	--------------	-------------------	--------