

Land's End



NEW YEAR'S DAY BRUNCH

A time to revive, reflect, & renew... it's just the beginning.

CELEBRATE WITH SOMETHING NEW & SPECIAL

Baked Brie \$20

4.5 oz. baked brie round, in-house smoked five pepper sockeye, crostini

In-house Cured Gravlax \$20

ossetra caviar, blini, crème fraîche, dill

Pork Belly \$20

smoked honey soy sauce, celeriac root, orange segments

Red King Crab Cakes \$20

crème fraîche, trout caviar, parsley

5 oz. Snake River Gold Stamp Wagyu New York Strip & Eggs \$30

grilled over alder wood, hash browns, choice of eggs, cheese crisp, chimichurri

Lobster Omelet \$25

green onion, crème fraîche, hash browns

Colossal Red King Crab Benedict \$25

micro greens, trout caviar, smoked paprika, hash browns

BREAKFAST DELIGHTS

Yogurt Parfait

greek honey yogurt, fresh blueberries, fresh raspberries, sesame granola

\$9

Buttermilk Biscuits & Gravy from Scratch

house-made baked fresh daily, sage sausage gravy, white cheddar, choice of egg, parsley, paprika

\$15

Crunchy French Toast

3 frosted flake crusted baguette slices, berries, bacon, cinnamon whipped cream, maple syrup

\$14

Breakfast Burrito

choice of eggs, breakfast potatoes, chorizo, caramelized onions, white cheddar, flour tortilla, smothered in house-made red chili

\$15

Fried Chicken & Waffles

honey jalapeño pecan sauce

\$15

Danger Dogs

elk sausage wrapped in pancakes, choice of eggs, breakfast potatoes

\$14

Veggie Benedict

poached eggs, english muffin, oyster mushroom, spinach, tomatoes, hollandaise, breakfast potatoes

\$15

Cajun Shrimp & Fried Grits

spot prawns, bacon sherry creole sauce, white cheddar, bell peppers, jalapeño, green onions, choice of eggs

\$16

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SOUP & SALADS

House-made Alaskan Clam Chowder \$5/\$8
new england style, razor clams, bacon, toast points

Super Food Salad \$14
massaged kale, blueberries, pickled red onion, candied pecans, feta, açai vinaigrette

Chef Salad \$15
chopped romaine, hardboiled egg, bacon, pickled red onion, white cheddar cubes, roasted anaheim pepper, heirloom cherry tomatoes, celery, choice of dressing

SHAREABLE SMALL PLATES

Alaskan Snow Crab & Artichoke Dip \$15
cream cheese, sour cream, parmesan, toast points, crudité

Lollipop Chicken Wings \$16
sweet chili, basil oil, candied ginger OR spicy citrus honey habanero, cilantro, green onion

BURGERS & LUNCHES

Fish & Chips \$19
two 2.5 oz. pieces of beer battered halibut, fried potato wedges, sour cream, chives, tartar sauce, buttered string beans

Build a Burger

All burgers served on a brioche bun with lettuce, tomato, pickle, beer battered fries \$14
Gluten free bun optional \$1.50

Protein choices:

- Kachemak Burger
- Elk Burger
- Salmon Burger
- Vegan Beyond Burger®

\$1.50 add-ons:

- White Cheddar
- Gruyere Swiss
- Montchevre® Goat Cheese
- Blue Cheese
- Pepper-Jack Cheese
- Chipotle Aioli OR Tartar Sauce

\$2.00 add-ons:

- Sautéed Onions & Mushrooms
- Whole Roasted Green Chili
- 2 Onion Rings
- Jalapeño-Bacon Jam
- Applewood Bacon
- Fried Egg

BEVERAGES

coffee: regular or decaf \$2.50 variety of selected teas \$2.50 hot chocolate \$2.50 iced tea \$2.50

milk: whole, skim, almond, soy - small \$2.50 large \$4.50

juice: orange, tomato, apple, cranberry, passion fruit-guava, lemonade - small \$2.50 large \$4.50

fountain soda: dr. pepper, coke, diet coke, sprite, barq's root beer - \$2.50

K-Bay Caffe espresso specialty drinks, Alaska Chai, Zen Chai