

Here's to Mom!

Brunch Served Sunday, May 10th 9 am - 4 pm

Pineapple Mimosa \$10

Starters

Red King Crab Cakes \$19

arugula heirloom cherry tomato salad, tartar sauce, green onion

Bacon Wrapped Scallops \$20

cracked pepper lemon cream

Shrimp Cocktail \$16

house-made cocktail sauce, lemon, parsley

Crab & Artichoke Dip \$15

cream cheese, sour cream, parmesan, house-made rolls, crudité

Lollipop Chicken Drumettes \$16

smoked onion BBQ sauce, crudité,

green onion, buttermilk garlic

Fresh Glacier Point Alaskan Oysters \$18

half dozen served raw on the half shell, house-made cocktail sauce, parsley, lemon

Brussels Sprouts \$14

gastrique, bacon, cilantro, candied pecans

OR house-made ghee, garlic, white wine, stone ground mustard

Build a Burger \$14

All burgers served on a brioche bun with lettuce, tomato, pickle, beer battered fries

Gluten-free bun optional \$1.50

Protein Choices:

· Kachemak Burger · Elk Burger · Salmon Burger · Vegan Beyond Burger®

\$1.50 add-ons:

· Blue Cheese · Pepper-Jack Cheese · White Cheddar · Gruyere Swiss · Goat Cheese
· Chipotle Aioli · Tartar Sauce

\$2.00 add-ons:

· Onions & Mushrooms · Fried Egg · Hatch Green Chili · 2 Onion Rings
· Jalapeño-Bacon Jam · Applewood Bacon

(907) 235 0406 for reservations & information

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Brunch Items

Crunchy French Toast \$14

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

Smoked Salmon Omelet \$16

goat cheese, dill, breakfast potatoes, arugula salad

Crab Benedict \$19

poached eggs, crab cakes, house-made hollandaise, breakfast potatoes, green onion

Traditional Eggs Benedict \$16

poached eggs, sliced ham, house-made hollandaise, english muffin

Buttermilk Biscuits & Gravy from Scratch \$15

sage sausage gravy, white cheddar, choice of egg, parsley, paprika

Cajun Shrimp & Fried Grits \$16

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

Beer Battered Fish Tacos \$16

beer battered rockfish tacos, corn tortillas, citrus cilantro slaw, roasted salsa, crema

Sockeye Salmon Carbonara \$19

tomatoes, arugula, bacon, parmesan, parsley, lemon

Chicken Cordon Bleu \$17

arugula salad, mashed potatoes

Halibut Iliamna \$35

broiled Alaskan halibut stuffed with Alaskan red king crab, lemon, couscous, tomato, spinach, saffron cream, parmesan

Slow Roasted Prime Rib 10 oz. \$34 / 16 oz. \$40

horseradish cream, au jus, sauteed greens, mashed potatoes

Brunch Sampler Platter \$45

1/2 Benedict choice, 4 Shrimp Cocktail, 6 oz. Prime Rib, 4 oz. Halibut Iliamna, sauteed greens, potatoes

À La Carte

1 egg \$2.50 2 eggs \$5 applewood bacon \$5 elk sausage \$6 fruit \$5
breakfast potatoes \$4 buttermilk biscuit or toast or english muffin \$3

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