

Land's End

MOTHER'S DAY BRUNCH

SUNDAY · MAY 9, 2021 · 9AM - 4PM

Brunch Beverage Specials

Skinny Piña Colada

Bacardi rum, coconut water, pineapple juice \$9

Mamma's Mimosa

choice of pomegranate or orange juice with bubbly \$10

Bloody Mary

Anchorage Distillery Ghost Pepper Vodka or Absolut Peppar, seasoned mix, pickle, onion, olive, pepperoncini \$10

Starters & Small Plates

House-made Clam Chowder

new england style, parsley, bacon, house-made rolls \$6/\$12

Superfood Salad

massaged kale, blueberries, pickled onion, candied pecans, feta, açai vinaigrette \$15

House Salad

romaine, heirloom cherry tomatoes, carrot, pickled red onion,
choice of house-made dressing Small \$5/Large \$10

sweet chili vinaigrette, honey stone ground mustard vinaigrette, buttermilk garlic, blue cheese

Alaskan Snow Crab & Artichoke Dip

cream cheese, sour cream, parmesan, carrot & celery crudité, house-made rolls \$16

Brussels Sprouts

sherry gastrique, bacon, cilantro, candied pecans \$14

OR house-made ghee, garlic, white wine, stone ground mustard \$14

Baked Macaroni & Cheese

white cheddar, gruyere, panko \$12

Reservations Required 907-235-0406



Brunch Items

Crunchy French Toast

3 frosted flake crusted french toasted baguette slices, berries, bacon, cinnamon whipped cream, maple syrup \$16

Buttermilk Biscuits & Gravy from Scratch

sage sausage gravy, white cheddar, choice of egg, parsley, paprika \$15

The Basics

choice of two eggs, breakfast potatoes, english muffin, choice of applewood bacon or elk sausage \$15

King Crab Benedict

poached eggs, english muffin, green onion, microgreens, smoked paprika, hollandaise, breakfast potatoes \$22

Duck Confit Benedict

duck confit, english muffin, poached duck eggs, smashed hash browns, hollandaise, pickled radish \$20

Spinach & Mushroom Benedict

poached eggs, english muffin, oyster mushrooms, spinach, tomatoes, hollandaise, breakfast potatoes \$18

Cajun Shrimp & Grits

Alaskan spot prawns, bacon sherry creole sauce, fried grits, white cheddar, bell peppers, jalapeños, green onion, fried duck egg. \$24

Wagyu Steak & Eggs

Snake River Gold Grade 5 oz. steak, smashed hash browns, choice of duck eggs, chimichurri \$30

Slow Roasted Prime Rib

horseradish cream, au jus, sautéed greens, smashed fingerling potatoes 10 oz. \$34 / 16 oz. \$40

Colossal Alaskan King Crab

one 14oz. leg, roasted fingerling smash, sautéed greens, lemon, drawn butter \$60
additional à la carte legs at \$50 each

Alaskan Fish & Chips

two 2.5oz. pieces of beer battered Alaskan fish of choice, fried potato wedges, sour cream, green onion, tartar sauce, cilantro lime slaw Halibut \$19 / Ling Cod \$17

Build a Burger \$15

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 (+\$2.00) · Vegan Beyond Burger®

\$1.50 add-ons:

Blue Cheese · Pepper-Jack · White Cheddar · Gruyere Swiss
Fresh Jalapeño · Tartar Sauce

\$2.00 add-ons:

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