

The
BROILER
STEAKHOUSE
SINCE 1950

Mother's Day Brunch

Starters

- Oysters on the 1/2 Shell - spicy cocktail sauce & mignonette \$10
Jumbo Shrimp Cocktail - mango-jicama-cucumber salad, spicy horseradish cocktail sauce \$12
Caesar Salad - romaine, mushrooms, red onion, anchovies, Pecorino Romano \$6
House Salad - mixed greens, tomatoes, English cucumber, red onions \$5
Wild Mushroom Soup \$5

Entrees

- (Choice of fresh fruit or Lyonnaise potatoes)
Scrambled Eggs with Lox & Onion \$10
Scrambled Eggs with black forest ham, tomato, & cheddar cheese \$11
Rainbow Trout & Eggs lemon caper burre blanc \$12
Filet Mignon & Eggs \$18
Double Cut French Toast with artisan bread & roasted pecan butter \$9
Cheese Blintzes with Sour Cream and Strawberry Preserves \$9
Smoked Salmon with toasted bagel, cream cheese, red onion & capers \$12
Vegetable Omelets with zucchini, tomato, mushrooms, chives, Jack & cheddar cheese, pesto \$9

the Benedicts:

- Traditional \$12
Dungeness Crab \$16
Huevos Benedict corn tortilla,
salsa roja, chili hollandaise \$10

- Corned Beef Ruben sauerkraut, Swiss cheese, and Russian dressing on rye bread shoestring fries \$10
Blackened Salmon Salad blackened in Cajun spices, wild greens, fresh vegetables, tomatoes, red onion \$15
Crab and Shrimp Louis romaine and mixed greens, tomato, red onion, egg slices, Louis dressing \$14
Steak Salad marinated strips of medium rare sirloin, wild greens, fresh vegetables, artichoke hearts, and black olives \$12
Pulled Duck & Penne Pasta spinach, goat cheese, black olives, grape tomatoes, and a bacon-garlic-Cabernet sauce \$16
Prime Rib of Beef 12oz au jus, lyonnaise potatoes \$23
Maine Lobster Tail - 8oz, fresh asparagus, colcannon mashed potatoes \$27