



Brunch Chef's Table Buffet

Hours
11:00am - 3:00pm
Sunday only

Menu on the Chef's Table:

- Mini seafood rolls-Dungeness crab, Oregon bay shrimp, and herb aioli
- Fresh scrambled eggs- Tillamook cheddar cheese
- Roasted breakfast potatoes-red bell peppers, red onions, and house seasonings
- Applewood Smoked Bacon and Maple Sausage links
- Cheddar cheese biscuits and sausage gravy
- Eggs benedict-toasted olive bread, poached eggs, and hollandaise
- Oysters on the half shell- sherry mignonette
- Fresh fruit platter- Watermelon, pineapple, cantaloupe, strawberries, and red grapes
- Crudit  platter-celery, carrots, cucumber, red bell peppers, pickled green beans
- Little Gem salad- aged jack dressing, and parmesan croutons
- Arugula Salad- lemon vinaigrette, red grapes, candied pecans, green apples, bleu cheese crumbles
- Steelhead Wellington, hollandaise sauce-Carving Station
- Gravlox smoked salmon and bagels- whipped dill cream cheese, capers
- Beef carving station - Steamship Round. Horseradish sauce, beer mustard, mini ciabatta rolls-Carving station
- Omelet station- choices, ham, bacon, diced tomato, red onion, garlic, red peppers, smoked salmon, green onions
- Cheese display, mini crostini's- Taleggio, aged white cheddar, fontina, aged jack, sharp cheddar, pepper jack
- Shrimp and Grits, roasted red pepper cream sauce
- Seafood crepes, Oregon bay shrimp, rock crab, bay scallops, cream cheese sauce
- Cajun mac & Cheese- Crawfish meat, andouille sausage

- PNW Clam Chowder
- Dessert Station- Madeline's- assortment, petit fours, lemon tarts, chocolate rice crispy treats

A la carte from the Brunch Favorites menu:

Starters + Salads

Crab & Spinach Dip

Artichoke hearts, Jumbo lump crab, fried tortilla chips **14**

Seafood Wedge

Poached lobster, jumbo lump crab, Oregon bay shrimp, baby iceberg lettuce, grape tomatoes, bacon, queso fresco, avocado-red wine dressing **18**

Entrees

Fish & Tots

Local beer-battered rockfish, sweet potatoes tots, house made tartar sauce, malt vinegar aioli **16**

Brunch Burger

Bacon, black forest ham, American cheese, fried egg, onion bun **16**

Tuna Melt

Green apple, celery, toasted pecans, Tillamook cheddar, green olive bread **13**

Crab Boil

Corn on the cob, roasted potatoes, andouille sausage, house-made cheddar biscuit, honey-cayenne butter **39**

Shrimp & Clam Boil

Corn on the cob, roasted potatoes, andouille sausage, house-made cheddar biscuit, honey-cayenne butter **32**

B.L.A.S.T.

Bacon, lettuce, avocado, smoked salmon, tomato sandwich, griddled flatbread **14**

Crab Cake Benedict

Jumbo Lump crab, Old bay hollandaise, breakfast potatoes, fresh fruit **22**