

# Champagne Brunch

Adults 39   Seniors 32   Children age 4-12 25   Served from 11 am until 2 pm

## CHILLED BAR

*Iceberg Wedge Salad, Classic Caesar Salad, Selection of Cheese & Charcuterie, Seafood Raw Bar, Pacific Smoked Salmon & Deviled Eggs, Grilled Vegetable Antipasto*

## YOUR FAVORITE BRUNCH ITEMS (SELECT ONE)

### FARM FRESH THREE EGG OMELET<sup>2</sup>

*Ham, Sausage, Bacon, Onion, Mushroom, Spinach, Artichoke, Feta, Cheddar, Swiss*

### WESTIN BRUNCH SKILLET GRATIN<sup>2</sup>

*Mushrooms, Onions, Veggies, Sausage, Potatoes, 2 eggs your style, Cheddar*

### EGGS BENEDICT<sup>2</sup>

*Classic - Canadian Bacon, Hollandaise*

*Smoked Salmon - Spinach, Dill Hollandaise,*

*Crab - Asparagus, Béarnaise*

*Caprese - Tomato, Fresh Mozzarella, Basil Hollandaise*

### CORN FLAKE CRUSTED FRENCH TOAST

*Cinnamon Roasted Apples*

### QUICHE

*Honey Ham, Gruyere, Spinach, Tomato*

### GRILLED NY STRIP & EGGS<sup>2</sup>

*Béarnaise, Breakfast Potatoes, Asparagus*

### PAN SEARED CATCH OF THE DAY<sup>2</sup>

*Risotto with Peas, Lemon, Ham and Crème Fraîche, Arugula, Marinated Tomatoes*

### ROASTED ½ MARY'S CHICKEN

*Fingerling Potatoes, Mushroom, Tomato & Onion Ragout*

### KOBE BEEF CALIFORNIA BURGER<sup>2</sup>

*Bacon, Avocado, Lettuce, Tomato, and Tillamook Cheddar Cheese*

*served with French Fries or Mixed Green Salad*

## DESSERT BAR

*Our famous Chocolate Fountain*

*Assorted Cakes, Pies & Tarts*

*Petit Fours & Cookies*

<sup>1</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

<sup>2</sup>If you have any concerns regarding food allergies, please alert your server prior to ordering