

WEEKEND MENU

BREAKFAST

SERVED ALL DAY

QUICHE LORRAINE | 13

Caramelized onion, bacon, gruyere cheese and custard in flaky pie crust.

OATMEAL | 9

Served with huckleberries, toasted walnuts and brown sugar.

MEXICAN-STYLE OMELET | 14

Sausage, cheddar cheese and pepper jack cheese topped with salsa, sour cream and avocado, served with hash brown potatoes and toast.

THE FLOATING GREEN BREAKFAST | 12

Two eggs, choice of bacon or sausage, hash brown potatoes and toast.

GRAND MARNIER FRENCH TOAST | 8

Thick slices of cinnamon battered harvest grain baguette, griddled and served with huckleberry - Grand Marnier syrup and dusted with powdered sugar.



LUNCH

SERVED AFTER 11:00 AM

Sandwiches include your choice of french fries, house salad, coleslaw or caesar salad.

VINEYARD CHICKEN SALAD | 15

Greens tossed with roasted chicken, bacon, avocado, smoakehouse almonds and grapes, drizzled with a blush rose vinaigrette.

TWO-HANDED BURGER | 14

A blend of ground chuck short-rib and brisket, flame grilled on a toasted brioche bun with lettuce, tomato, red onion and pickle.

ADD the following toppings | \$1 each
cheddar, pepper jack, mozzarella, swiss,
pickled peppers.

ADD bacon or avocado mash | \$2 each

ROAST BEEF SMOKED GOUDA GRILLED CHEESE | 13

Tender battered Alaskan halibut filets served with house-made tartar sauce, served with french fries and coleslaw.

HALIBUT FISH & CHIPS | 16

Tender battered Alaskan halibut filets served with house-made tartar sauce, served with french fries and coleslaw.