

Mother's Day Brunch

Greetings

Fresh Fruit | Orange Juice | Soft Drinks & Coffee
Basket of Fresh Baked Breakfast Breads with honey-butter
Tray-Passed Specialties Including: Shrimp Cocktail Shooter | Deviled Eggs | Quiche

Menu

ROASTED BEET & CHICKEN SALAD grilled chicken and fresh roasted beets with goat cheese and pepitas, over artisan greens; served with beet-vinaigrette dressing

POACHED SALMON SALAD with new potato, asparagus, hard-boiled egg, and herb-goat cheese crostini, over artisan greens, served with Green Goddess dressing

BAJA SHRIMP ENSALADA chilled shrimp ceviche over baby greens, garnished with avocado, cucumber, and Tajin tostadas; served with side of cilantro-honey lime dressing

AVOCADO TOAST rustic sourdough layered with avocado, two eggs any-style, arugula & baby kale, heirloom tomatoes, sprouts, and roasted garlic-lemon aioli; served with citrus salad

WARM CINNAMON APPLE PANCAKES with whipped cream, served with pecan syrup and chicken-apple sausage

EGGS BENEDICT poached egg and Canadian bacon, on English muffin topped with Hollandaise sauce, served with home potatoes

FRIED CHICKEN & WAFFLES with two eggs your way, served with pan gravy & maple syrup

PEPE'S OMELET with carne asada, poblano chilies, onions, tomato, and pepper-jack cheese, served with Ceja's mango pico de gallo on the side, and home potatoes

STEAK & EGGS flat iron steak topped with chimichurri, served with two eggs any-style and home potatoes

CARVED PRIME RIB au jus with bacon-wrapped asparagus and garlic mashed potatoes

HERB MARINATED LAMB CHOPS served with mustard crème, parmesan potato wedges and petit vegetable

Desert

Shared Plate of **ASSORTED SWEETS**

Kids Brunch Menu

PANCAKE with scrambled egg, & bacon

CHEESEBURGER with fries

EGGS & BACON with home potatoes

FRIED CHICKEN & WAFFLE