

BRUNCH MENU



APPETIZERS

FRIES '89 ... 8.9

Roasted peppers, Caramelized Onions,
Fried Egg

WILD GAME SAUSAGE PLATTER ... 15.

Roasted Veggies, House Made Bread,
Dipping Sauces

CHEF'S DAILY EMPANADA ... 10.

CRISPY CALAMARI ... 15.

Sweet Chili Sauce

RED ROCK CRAB CAKES ... 15.

Roasted red bell pepper sauce, tortilla slaw

SOUTHERN SHRIMP & GRITS ... 15.

CHARCUTERIE CHEESE BOARD ... 15.

From local produce served with chef's
accompaniments

SMOKED SALMON TOAST ... 15.

Smoked Lox, Avocado Toast, Poached Egg,
Dill, Horseradish Crème Fraiche

QUICHE OF THE DAY ... 8.

SALADS & SOUPS

CAESAR SALAD ... 8.

Rosemary Focaccia Croutons, Grana
Padano, White Anchovies

LOBSTER BISQUE ... 8.

89' STEAK SALAD ... 16.

Spring Mix, Filet Mignon, Baby Heirloom
Tomatoes, Cucumber, Red Onion,
Chipotle Ranch

SOUP OF THE DAY ... 7.

HEIRLOOM TOMATO SALAD ... 8.

Fresh Burrata, Balsamic Reduction

ENTRÉES

RED ROCK CRAB BENEDICT ... 16.

Hash brown, sauce Cheron

OMELET ... 14.

Smoked Gouda, Spinach, Green Onions,
Ham, Truffle Oil

89' BURGER* ... 14.

House made patty, 89' sauce, cheddar
cheese, bacon and fries.

CATCH OF THE DAY REUBEN ... 13.

Sauerkraut, Russian Dressing, Marble Rye
served with French Fries.

FRENCH TOAST ... 12.

Apple wood Smoked Bacon, Fresh Berries,
Syrup '89

CHICKEN FRIED STEAK ... 16.

Garlic Whippers, Seasonal Veg., Bacon
Gravy

CHICKEN BACON AVOCADO CLUB ... 14.

Sweet Potato Fries

PARMESAN CRUSTED RAINBOW TROUT ... 17.

Sautéed spinach, Hollandaise

FLAT IRON STEAK* AND EGGS ... 22.

6 oz Flat Iron, Eggs, Biscuits & Gravy

EGG ROULADE ... 14.

Potato Leek Hash brown, Tomatillo Sauce

PRIME RIB FRENCH DIP ... 15.

SLOW SMOKED BABY BACK RIBS ... 18.

89' BBQ sauce, Chimichurri Fries

SIDES

SWEET POTATO FRIES ... 6.

YUCCA FRIES ... 6.

CHIMICHURI FRIES. ... 6.

MAC & CHEESE ... 8.9

CHEF'S SEASONAL VEGETABLES ... 6.

HERB ROASTED MUSHROOMS ... 6.

APPLEWOOD SMOKED BACON ... 5.

HOUSE BREAKFAST SAUSAGE ... 5.

POTATO AND LEEK HASH BROWNS ... 5.

* COOKED TO ORDER