

The  
**STEAKHOUSE**

*Sunday Brunch*

Brunch Starters

jumbo lump crab dip 15  
bacon cream, aged parmesan, garlic baguette

pecan crusted brie 15  
lemon blueberry jam, garlic banquette  
v

lynette's cinnamon rolls 9  
house-made, cream cheese frosting  
v

Brunch Entrees

the house breakfast 12  
\*choice of eggs, Nueskie's bacon, fried potatoes,  
sourdough toast

bbq pork belly hash 13  
crispy pork belly, sweet potato tater tots, peppers, onions,  
bbq jus, \*choice of eggs

b.b.l.t. 14  
burrata cheese, Nueskie's bacon, arugula, heirloom tomato,  
sourdough, fried potatoes

waffle with fresh berries 10  
hot iron waffle topped with fresh berries

veggie frittata 13  
asparagus, peppers, wild mushrooms, heirloom tomatoes,  
arugula, pickled onions, fried potatoes  
gf, v

eggs benedict 15  
slow poached eggs, english muffin, lemon hollandaise,  
ham, fried potatoes

green eggs and ham 13  
choice of eggs, chimichurri, chili glazed ham steak,  
fried potatoes, sourdough toast

chicken and waffle 15  
buttermilk brined chicken breast, hot iron waffle,  
maple thyme butter

steak and eggs 20  
certified angus beef sirloin, breakfast potatoes,  
chive oil, choice of eggs  
gf, cab

extras

\*two eggs 5

Nueskie's bacon 6

chili glazed ham 6

fried potatoes 5

hot iron waffle 7

add fresh berries to an item 3

gf-gluten free v-vegetarian cab-certified angus beef

Brunch Specialty Cocktails

Mimosa 10  
orange juice, champagne

Bellini 10  
mango nectar, champagne

Bloody Mary 10  
steakhouse original

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*These items may be served raw or undercooked, or contain raw or undercooked ingredients.