

Breakfast

Benedicts

Rosco Kennedy
Rosco Kennedy,
Executive Chef

CLASSIC

House Canadian Style Ham, Poached Eggs,
Caramelized Onions, Scratch Hollandaise, Chives \$18

REDBAND

House Smoked Columbian Steelhead, Poached Eggs,
Caramelized Onions, Scratch Hollandaise, Chives \$20

COUNTRY

Chicken Fried Steak, Poached Eggs, Caramelized Onions,
Gravy, Scratch Hollandaise, Chives \$18

Mains

CREME BRULEE TOAST

Braided Brioche, Whipped Cream Cheese,
Orange Marmelade, Maple Syrup \$15

SUBSTITUTE PANCAKE FOR NO EXTRA CHARGE

BREAKFAST FLATBREAD

Chorizo, Gravy, Potato, Mozzarella, Egg, Chives \$16

THE B&G

Buttermilk Biscuits, Sausage Gravy,
Two Eggs Your Way, Chives \$15

EAGLE EGG OMELETTE

French Style Omelette with Choice of Fillings \$15
Veggies – Tomato, Onion, Pepper, Mushroom, Spinach
Proteins – Ham, Bacon, Sausage
Cheese – Swiss, Cheddar, Pepperjack

DINER CLASSIC

Two Eggs Your Way, Choice of Sides \$16
Proteins – Ham, Bacon, Sausage (2)
Toast – White, Wheat, Sourdough, English Muffin

**All breakfast entrees come with choice of
Potatoes O'Brien, Hashbrowns or Fresh Fruit**

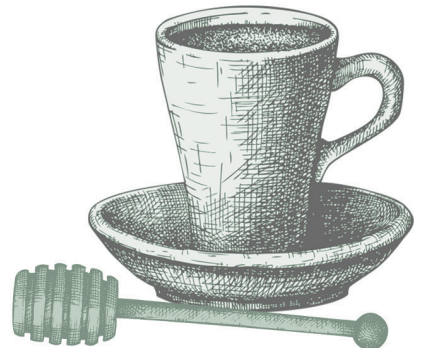
Sides

SIDES

Bacon (2) \$4
Two Eggs \$4
Toast \$2
Sausage Gravy \$3
Fruit \$3
Hash Browns \$4

JUICE

Orange, Pineapple, Cranberry, Apple \$4



• Proteins sourced from Pacific Seafood and the Eagle Point Butcher Shop •

Split plate charge of \$3 applies to all items. Parties with 7 or more people are subject to an automatic 20% gratuity. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. • While we try to minimize the risk of cross contamination, we cannot guarantee that our items are safe to consume by guests with nut, soy, milk, egg, or wheat allergies

