

# ECLECTIC

FINE FOOD & SPIRITS

## BRUNCH MENU

### BRUNCH FEATURES

#### Seafood Louie\*

Poached Jumbo Prawns | King Salmon  
Dungeness Crab | Shaved Iceberg and Romaine  
Lettuce | Avocado | Cucumber | Tomato  
Asparagus | Deviled Eggs with Applewood  
Smoked Bacon | Lemon Vinaigrette | House  
Made Thousand Island Dressing

26 / 35

#### Lobster Roll \*

*From The Historic Chanler Hotel in Newport Rhode Island.*

Maine Lobster | Fresh Tarragon | Lemon Juice  
Mayonnaise | Organic Egg Yolk | Fresh Flat Grilled  
Hoagie Roll | Pomme Frites

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#### Smoked Salmon, Lox & Bagel

Shaved Red Onion | Capers | Cream Cheese

16

#### Prime Rib Hash

Traditional Hash with Potato | Red Bell Pepper  
Celery | White Onion | Fresh Rosemary | Basil  
Italian Parsley | Horseradish | Finished with  
Two Eggs Sunny Side Up

18

### FROM THE GRIDDLE

*Served with Whipped Butter and Maple Syrup*

#### French Toast

French Baguette | Ground Cinnamon  
Powdered Sugar | Fresh Strawberries

14

#### Crème Brulee French Toast

Egg Custard | Freshly Baked Pain De Mie  
Vanilla Bean | Caramel Butter | Fresh Berries

16

#### Banana Macadamia Nut Pancakes

Fresh Bananas | Crushed Macadamia Nuts  
House Made Pancake Mix | Strawberries

14

#### Croque Madame

Freshly Baked Pain De Mie | Ham | Gruyere  
Cheese | Dijon Mustard | Fried Eggs | Béchamel  
Sauce | Frisee Salad

16

### BRUNCH COCKTAILS

#### Eclectic Bloody Mary

House Made Bacon Infused Vodka  
Bloody Mary Mix | Pickle Spear | Bacon

12

#### The Royal Hound

Fresh Ruby Grapefruit | Reyka Vodka | Cointreau  
Simple Syrup | Brut Rose Champagne  
Grapefruit Peel Garnish

12

#### Mary's Blush

St. George Green Chili Vodka | Fresh Basil  
Grape Tomatoes | Agave Syrup | Fresh Lemon Juice  
Grape Tomato & Basil Garnish

12

We Proudly Serve Local Organic Black Gold Coffee  
and Caffe Volcan Espresso From Supreme Bean

Please let your Server or Bartender know of any  
food allergies we need to be aware of

\*Steak and Eggs, The Lobster Omelette, Lobster Roll and Seafood Louie is not included with the Champagne Brunch for \$28.

Free Flowing Champagne & Mimosa Brunch is served until 3 PM.

### THE CHAMPAGNE BRUNCH

Choice of Any Entree and  
Free-Flowing Premium Champagne,  
Mimosas or House Made Sangria  
until 3:00pm

27

### EGGS

*Served with Pan Fried Red Potatoes and Toast  
(9-grain, Sourdough, Rosemary, Raisin)*

*Substitute Fresh Seasonal Fruit and Berries 3*

#### Chilaquiles

Organic Eggs Scrambled or Over Easy  
Tortilla Chips | Red Chile Sauce | Scallions  
Sour Cream | Guacamole | Salsa

15

#### Chorizo Con Huevos

Scrambled Organic Eggs | Scallions  
Tortilla Chips | Sour Cream  
Guacamole | Salsa

16

#### Eclectic Special

Flour Tortilla | Chorizo | Applewood Smoked  
Bacon | Scallions | Poached Organic Eggs  
Cheddar | Jack Cheese | Sour Cream  
Guacamole | Salsa

17

#### Organic Eggs Benedict

English Muffin | Canadian Bacon  
Hollandaise Sauce | Fresh Herbs

15

#### Fresh Crab Cake Benedict

Organic Eggs | Jumbo Lump Crab  
Hollandaise | Canadian Bacon | English Muffin  
Pan Fried Red Potatoes

19

#### Steak And Eggs\*

Grilled Hanger Steak | Two Organic Eggs,  
Any Style | Pan Fried Red Potatoes

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#### Freshly Baked Buttermilk Biscuits & Gravy

Italian Herbs | Onion | Garlic  
Italian Sausage | Scrambled Eggs  
Pan Fried Red Potatoes

17

#### Smoked Salmon Benedict

Poached Organic Eggs | Rosemary Bread  
Hollandaise Sauce | Capers

18

#### Huevos Rancheros

Two Organic Eggs Any Style  
Corn Tortillas | Ranchero Sauce | Black Beans  
Jack Cheese | Guacamole

15

#### Breakfast Burrito

Scrambled Organic Eggs | Chorizo  
Black Beans | Scallions | Jack Cheese  
Guacamole | Flour Tortilla | Ranchero Sauce

16

### OMELETTES

*All Omelettes Served With Pan Fried Red Potatoes and Toast  
(9-grain, Sourdough, Rosemary, Raisin)*

*Substitute Fresh Seasonal Fruit and Berries 3*

*Add Cheese to any Omelette 2*

#### Garden Vegetable

Chef's Selection of Daily Fresh Vegetables

16

#### Egg White

Spinach | Onion | Avocado | Tomato

15

#### Smoked Salmon

Tomato | Sour Cream | Basil | Garlic  
Italian Parsley

18

#### The Lobster\*

Organic Eggs | Ricotta Cheese | Chives  
Maine Lobster | Tarragon Cream Sauce

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#### Braised Short Rib

Organic Eggs | Fresh Tomatoes | Italian Herbs  
Gorgonzola | Slow Braised Beef Short Ribs in  
Port Wine | Pan Roasted Red Potatoes

17

#### Western Omelette

Green & Red Bell Peppers | Ham  
Cheddar Cheese | Scallions

16

Freshly Baked Apple Bread Pudding with  
Cinnamon Brown Sugar Caramel Sauce

6

Ala mode 2

### SIDE ORDERS

Fresh Seasonal Fruit and Berries	6
Two Eggs Any Style	5
Applewood Smoked Bacon	5
Italian Sausage	5
Chicken Apple Sausage	7
Bagel and Cream Cheese	5
Assorted Toast	3

### BEVERAGES

Ginger Lime Fizz	Lime   Ginger   Ginger Beer	5
Strawberry Ginger Fizz		5
Lemonade or Arnold Palmer		3.5
Mintonade	Fresh Mint   Lemonade   Blended	5
Tropical Ice Tea		3.5
Coffee		4
Espresso	Double	5
Cappuccino   Cafe Latte   Mocha Latte		6
Iced Mocha Latte   Iced Cappuccino		6
Organic Hot Tea		4
Milk		3
Cranberry	Large	4
Fresh Squeezed Orange Juice	Large	6
Coke   Diet   Sprite or Root Beer		3
Sole Sparkling Water	Small 4	Large 8
Sole Still Water	Small 4	Large 8