



SUNDAY BREAKFAST

GLUTEN FREE

Served Until 4pm

SIGNATURES

Roasted Prime Rib & Three Cheese Omelet

6 oz slice of prime rib topped with sauce choron served with a fluffy three cheese omelet, hash browns & au jus 14 *

Farmer's Plate two eggs, hickory smoked bacon, ham, sausage links or patties, hash browns & gluten free toast 9 *

Classic Eggs Benedict Canadian bacon, poached egg & a blanket of hollandaise on a gluten free bun 9 *

Prime Rib & Egg Sandwich thinly sliced prime rib with scrambled eggs, creamy sharp cheddar & Dijon aioli on a toasted gluten free bun & served with hash browns. 10 *

Breakfast Wrap scrambled eggs hickory smoked bacon, peppers, onions & a three cheese blend wrapped in an amaranth grain, flat bread served with hash browns & salsa 9 *

OMELETS

Our omelets below come with hash browns & gluten free toast.

Chorizo & Cheddar spicy chorizo sausage & cheddar cheese served with salsa 9 *

Veg Head spinach, mushrooms, red onions, sweet bell peppers, tomatoes & farmer's cheese 8 *

Mushroom Swiss sautéed shitake & button mushrooms with caramelized onions & Swiss cheese 9 *

Mile High diced ham, peppers, onions & three cheese blend 9 *

LIGHT & SWEET

Pancakes are made locally by **Ancient Grains** & include organic ingredients.

Whole Grain 'Pancakes' two small cakes made with whole grain millet served with maple syrup & melted butter. 8

Maple Carrot 'Pancakes' two small cakes made from organic millet flour & carrot served with maple syrup & melted butter 8

EXTRAS

sausage patties (3) *	2.5	hash browns	1.5
sausage links (2) *	2.5	egg *	1
hickory smoked bacon *	3	gluten free toast/bun	2.5
ham slice *	2.5	fruit	3
millet pancake	4		

drinks

Mimosa (with fresh squeezed OJ) & Bloody Mary 3 Raspberry Bellini 4
J&S Coffee, Herbal Tea, Lipton Tea, Iced Tea
Hot Chocolate, Milk, Chocolate Milk, Soft Drink 2

* Consuming raw or undercooked meat, seafood or eggs may increase your risk of food borne illness. 102811JBNRF





SUNDAY SUPPER GLUTEN FREE

Begins at 1130

APPETIZERS

- Crab Fries** crispy fries with a light, spicy vinegar topped with roasted garlic & crab mornay 11 half 8 *
- Olive Tapenade** black & green olive tapenade & herbed goat cheese spread served with toast points 10
- House Chips** crispy, thinly sliced potato chips served with chive sauce for dipping 4
- Soups & Chili** Signature Tomato Bisque or Soup of the Day 4
Red Beef Chili with white cheddar grits 7

*[fry oil is used for non gluten free items]

SALADS

- Mariscos Cobb** our house greens, roasted chicken, hickory smoked bacon, Haas avocado, hard egg, chopped tomato & sharp cheddar served with our buttermilk dressing 11 *
- Smoked Golden Trout** on a bed of fresh baby spinach & house greens with dried apricots, bacon and our apple-black walnut vinaigrette 13 *
- Pear & Bleu Cheese** dried sweet pears, crumbled Maytag bleu cheese & walnut brittle on baby spinach served with our blackberry balsamic vinaigrette 7
- Oven Roasted Beet Salad** on baby spinach & house greens with herbed goat cheese, walnuts & hard egg served with our raspberry vinaigrette 7
- Mariscos Caesar** our signature with romaine, spinach, white cheddar & roasted tomatoes with buttermilk Caesar dressing 6
- Mariscos Seasonal Salad** house greens with the dressing of your choice 5

SANDWICHES & TORTILLAS

All sandwiches are made on gluten free bread Add a cup of our signature soup 3.00

- Mariscos Patty Melt** wood grilled with bacon & sharp cheddar or sautéed mushroom & Swiss and a side of fries Single 9 Double 11 *
- Grilled Veggie Melt** grilled portabella mushrooms, spinach, caramelized onion, roasted tomato, melted farmer's cheese & garlic aioli with a side of sweet potato fries 9
- Ultimate Grilled Cheese** a creamy spread of Vermont sharp white cheddar, Colby & chives served with a cup of our signature tomato bisque 9
- Turkey Monterrey** sliced turkey, hickory smoked bacon, Haas avocado & pepper jack cheese with roasted garlic aioli on multigrain & a side of house chips 10 *
- Fish Tacos** blackened catch of the day & corn tortillas filled with shredded cabbage, cheese, chopped tomato & sriracha aioli 11 *

MAINS

- Steak & Fries** beech wood grilled 12 oz KC Strip drizzled with caramelized garlic butter, served with shoe string fries 26 *
- Slow Roasted Prime Rib** 8 oz prime rib, tomato hollandaise & au jus, served with garlic herb steak fries & sautéed vegetables 18 *
- Grilled Steelhead Salmon** with local elderberry wine sauce, sautéed vegetables & roasted fingerling potatoes 19 half 11 *
- Grilled Golden Trout** apricot butter topped trout filet served with sautéed spinach & white cheddar grits 19 half 11 *
- Chicken Penne** herb seared chicken breast, over gluten free penne tossed in a parmesan & roasted shallot cream sauce 18 half 11 *
- Penne Diavolo** Italian sausage, mushrooms, red onion & fresh spinach tossed in a spicy roasted tomato sauce, finished with cream & ricotta cheese 17 half 10 *
- Truffle Mac 'n Cheese** creamy, baked, gluten free penne with mushrooms & truffle oil 10 (add crab 4) *

ADDITIONS

- | | | |
|------------------------------------|-----------------------------------|------------------------------------|
| add two jumbo shrimp to any dish 5 | sweet potato fries 4 | oven roasted fingerling potatoes 4 |
| add salmon to any dish 5 | French fries 4 | house chips 4 |
| sautéed vegetables 4 | root beer glazed sweet potatoes 4 | loaded baked potato – |
| sautéed spinach 4 | root mash potatoes 4 | bacon & cheese (after five) 5 |
| creamed corn 4 | roasted gala applesauce 4 | |
| | white cheddar grits 4 | |

Our Chef will work with your special requests.
Please ask.

102811jbnr