

SILVER & STONE

Sunday Brunch

☞ 1st Course ☞

SMOKED SALMON CANAPÉ

Thinly Sliced Nova Scotia Salmon, with Toasted Bagel and served with Capers, Onions and Herbed Cream Cheese 8

SHRIMP CREPES

Stuffed with Baby Shrimp, Scallions, Bacon and Sundried Tomato and Topped with a Rich Sauce Mornay 9

SILVER & STONE CRABCAKES

Savory Jumbo Lump Crab Cakes with a Touch of Spice, and Served with a Dijon and Tarragon Aioli. 13

GOAT CHEESE AND SAFFRON CHEESE CAKE

Served with Grilled Pita, Roasted Red Bell Peppers, and a Sweet Onion/Apple Butter Marmalade 8

NAPOLEAN OF FRESH BERRIES

Layered with Homemade Granola and Fresh Sweet Cream and Served with a Touch of Lemon Mint Dressing 7

BLACK BEAN ALFREDO NACHOS

Topped with Pickled Banana Peppers, Red Onion, Queso Oaxaca, and Baby Cilantro 8

GRILLED ITALIAN SAUSAGE BRUSCHETTA

Roasted Peppers and Onions, Fresh Basil Plum Tomatoes, Extra Virgin Olive Oil, Balsamic Vinegar Reduction 9

☞ 2nd Course ☞

SOUP DE JOUR

CHAYOTE SQUASH BISQUE

Cup: 4 Bowl: 6

MIXED MESCLUN SALAD

Roasted Corn, Cotija Cheese, Pumpkin Seeds 5/7

WARM DIVER SCALLOP SALAD

Baby Spinach, Orange Zest, Sundried Tomato Vinaigrette, Parmesan Crostini 14

ALMOND BLUE CHEESE SALAD

Blue Cheese Dressing, Maytag Blue Cheese, Sugared Almonds, Red Onion 7/10

TOMATO MOZZARELLA SALAD

Diced Heirloom Tomato, Buffalo Mozzarella, Balsamic Vinaigrette 7

CAESAR SALAD

Hearts of Romaine, Roasted Red Bell Peppers, Shaved Parmesan, Smoked Anchovies, Prosciutto 7/10

☞ 3rd Course ☞

MAKE YOUR OWN OMELET

Choose from Bacon, Scallions, Cheddar, Red Onion, Tomato, Gruyere Cheese, Mushrooms, Cilantro, Ham, Smoked Turkey, Garlic, Jalapeño 12

EGGS BENEDICT

Two Poached Eggs, Layered with Grilled Black Forest Ham and Toasted English Muffins Topped with a Zesty Sauce Hollandaise 12

Executive Chef/Owner: James Ramsey

General Manager: Corey Bailey

HILL COUNTRY OMELET

Three Egg Omelet Stuffed with Somked Venison Sausage, Jalapeño, Red onion, Cilantro and Chipotle Mornay Sauce 13

EGGS YOUR WAY

Two eggs Prepared Just the Way YOU Like It. Served with Pan Sausage or Bacon, Fresh Fruit and a Black Forest Ham Hash 9

HAM AND EGGS

STEAK AND EGGS

Grilled Ham or Ribeye Steak Served with Two Farm Fresh Eggs Just the Way YOU like it and a Black Forest Ham Hash 14/16

OMELET DEL MAR

A Beautiful Three Egg Omelet Stuffed with Crab, Shrimp, Fresh Veggies and Smoked Salmon, then Topped with a Creamy Sauce Mornay 13

SILVER AND STONE PLATE CAKES (YES THEY ARE THAT BIG)

Two super moist and fluffy pancakes, topped with Whipped Cream and Fresh Fruit 10

GRILLED NEW YORK STRIP

Seasoned with Chef's Homemade Dry Rub with Blackforest Hash 17

EGGS BENEDICT OSCAR

Two Poached Eggs, Layered with Grilled Black Forest Ham, Asparagus, Crab and Toasted English Muffins, then Topped with a Zesty Sauce Hollandaise 14

GRILLED SALMON RISOTTO

Sundried Tomato and Lemon Risotto topped with a Steak of Flame Grilled Salmon 14

GRILLED DIVER SCALLOPS

Served with a Plum Red Pepper Sauce and Fried Julienne of Root Vegetbale 12

ITALIAN SAUSAGE OMELET

Three Egg Omelet Stuffed with Italian Sausage, Peppers, Onions, Provolone and Parmesan Cheese 13

GRILLED CHICKEN MIGAS

With Sauteed Peppers, Onions, Red Potatoes and Eggs, then topped with a Zesty Lime Pico de Gallo, Accompanied by Spanish Rice and Potato Hash 12

STEAK FRITES

Grilled Ribeye Steak, topped with a Roasted Shallot/Scallion Maître d' Hotel Butter and served with Pencil Fries 19

FRENCH TOAST (CINNAMON OR CRÈME BRÛLÉE)

Sliced Sourdough Bread, Battered and Seared, then Topped with Fresh Fruit and Served with Homemade Granola 10