



## BRUNCH

### Omelets / Scrambles

ORANGE AND BOURBON FRENCH TOAST

*Brioche, seasonal fruit marmalade and vanilla whipped cream*

COPPER VALLEY BREAKFAST

*Two eggs any style, served with your choice of bacon, sausage, country potatoes or handmade hash browns or fresh seasonal fruit and your choice of toast*

EGG BENEDICT

*Two poached eggs with an English muffin and Canadian bacon and Hollandaise. Served with your choice of country potatoes or hash browns and seasonal fruit*

MOUNT DIABLO SCRAMBLE

*Chorizo bacon, scrambled eggs, bell peppers, country potatoes, cheddar cheese and sour cream and your choice of toast*

SOUTHWESTERN OMELET

*Onions, peppers, chorizo, salsa roja and Monterey jack cheese and avocado with your choice of country potatoes, hash browns or seasonal fruit and toast*

DENVER OMELET

*Pepper jack cheese, diced ham, mushrooms, onions and peppers with your choice of country potatoes, hash browns or seasonal fruit and toast*

### Extras

Add 2 Eggs

Add bacon or sausage

Add Cheddar, Swiss, Pepper Jack or Provolone

### Bubbly Board

*Build your own mimosa!*

*Your choice of Chandon or Prosecco split served with single serving carafes of orange, pineapple and cranberry juices*

### Burgers and Sammies

EAGLE BURGER

*1/2 lb. burger with your choice of American, Cheddar, Swiss or Pepper Jack cheese served with lettuce, tomato, onion and French fries*

FARMHOUSE BELT

*Toasted Sourdough, an over easy egg, lettuce, and sliced tomato served with fresh fruit*

PHILLY CHEESE STEAK

*Grilled Hoagie Roll piled high with sliced beef and sautéed vegetables and pepper jack cheese served with French fries*

GRILLED CHICKEN SALAD SANDWICH

*Buttery Croissant stuffed with grilled chicken, grapes, toasted almonds, arugula and fresh avocado served with french fries*

GOURMET HAM AND CHEESE

*Pit ham, bacon, gruyere, Swiss, cheddar and pepper jack cheese served on grilled sour dough with French fries*

### Soups / Salads

TRADITIONAL CAESAR SALAD

*Tossed with house made Caesar dressing and served with a parmesan crisp and grilled garlic toast*

Add Chicken + 4

Add Salmon + 6

HEARTS OF PALM

*Artichoke hearts, cucumber, avocado, cherry tomatoes and feta cheese tossed with fresh arugula and a lemon and olive oil vinaigrette*

SMOKED CHILI

*Topped with green onion and shredded cheddar cheese*

SOUP DE JOUR

*Ask your server for the Soup De Jour*

18% Gratuity is added to all parties of 8 or more | Unfortunately split checks on large parties of 8 or more cannot be accommodated

Executive Chef • Joe Garcia | Director of Food and Beverage • Rick Watts