

SUNDAY BRUNCH

All Fiona's Bar & Grill Brunch entrees are served with our famous Sunday Brunch Pastry, Fruit and Salad Bar; Fiona's breakfast potatoes where appropriate and Champagne. Entrees also include coffee, tea, or milk, and choice of juice.

Cobb Omelet

Chicken breast, green onions, avocado, bacon, and bleu cheese rolled in a three-egg omelet.

Joe's Original Scramble

Fresh ground beef, sautéed with spinach, onions, mushrooms, and three scrambled eggs.

Corned Beef Hash

Home-style corned beef hash and potatoes, with two poached eggs, all smothered in cheddar beer sauce.

Filet Mignon and Eggs

U.S.D.A. choice or higher fire-grilled beef filet with two eggs, any style.

Shrimp and Avocado Frittata

Flat three-egg omelet with gulf shrimp, artichoke hearts, tomato, crème fraiche, and avocado.

Eggs Benedict

A Sunday tradition. Two poached ranch eggs on grilled Canadian bacon and toasted English muffin, topped with hollandaise sauce.

Eggs Florentine

Two poached eggs on creamed spinach and toasted English muffin. Topped with hollandaise sauce.

Eggs Alaska

Two poached eggs and Dungeness crab meat on a toasted English muffin with hollandaise.

San Francisco Crab Melt

Two poached eggs on Dungeness crab and sourdough bread, topped with Anchor Steam Beer cheese sauce.

Grilled Ham Chop and Eggs

Fire-grilled ham "chop" and two eggs, any style.

Pan-fried Citrus Salmon

Wild-caught or Atlantic salmon fillet with a wine sauce of oranges, grapefruit and lemon. Served with white Sticky Rice.

Dried Fruit Pancakes

Three buttermilk pancakes filled with blueberries, strawberries, and cherries, served with real maple syrup and Nueske's peppered bacon.

Breakfast Meat Sampler

Your choice of either hickory-smoked bacon, country sausage patties, or Linguica, or a sampler combination of all three, with two ranch eggs, any style.

Lamb Chops and Eggs

Wood-grilled domestic lamb chops paired with two farm fresh eggs, any style.

Huevos Rancheros

Layers of crisp flour tortillas with Machaca beef, refried beans, cheddar and Farmer's cheese, ranchero sauce, and Crema with two eggs, any style.

Prime Rib Sandwich, Almost Philly Style

Pan fried prime rib slices topped with sauteed onions, peppers and mushrooms, served open-faced on a French roll with a touch of cheese sauce. Garlic cheese twister fries and au jus.

Your choice 19.95

**A La Carte
Pastry, Fruit
and Salad Bar
14.95 per person**

