# Brunch at the Grill 9am-2pm

#### **Huevos Rancheros**

Two Fried Eggs, Refried Beans, Corn Tortilla,
Pico de Gallo, Queso Fresco,
Avocado and Crema -\$8

## Double R Breakfast

Two Eggs, Home Fries, Choice of Bacon, Sausage or Ham, Choice of Toast-\$8.50



#### French Toast

Three pieces of sourdough french toast finished with powdered sugar and served with butter and syrup \$7

#### **Pastries and Fruit**

Assorted pastry served with
Fresh Seasonal Fruit and Yogurt topped with
Berry Compote- \$8



Robson Favorite
Mixed Berry Smoothie!

#### **Denver Omelet**

Three Eggs, Ham, Tri-Pepper, Onion, Cheddar Jack Cheese Served with Home Fries and choice of toast-\$9

# Eggs benedict

Two Poached Eggs, Canadian Bacon, English
Muffins finished with a Hollandaise Sauce,
Served with Home Fries- \$11

#### **Monte Cristo**

Served with Turkey, Ham, Swiss cheese, Sourdough Bread and choice of side-\$12

# Quiche of the Day

Egg Custard inside Pate Brisee served with Tomato Coulis and Sautéed Spinach-\$11

### **Cinnamon Roll**

Topped with cream cheese Icing \$4

#### Add On-

Bacon- \$3.50 Sausage- \$3.50 Ham- \$3.50 Home Fries- \$2.50

# Hangover Burger\*

½ lb. Burger, Cheddar Cheese, Bacon, Over Medium Egg, Baby Greens-\$13 \*Beyond Burger Available

#### Reuben

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island dressing Served on Rye Bread–\$12

## Cobb Salad (GF)

Romaine iceberg lettuce, grilled or crispy chicken, bacon, avocado, tomatoes, cucumbers, hard-boiled egg, bleu cheese crumbles, ranch dressing -\$10

Chef's Sunday Special
Ask your server for details
Options change weekly

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness