

SNOQUALMIE'S HISTORIC
STEAK HOUSE & SALOON

MOTHER'S DAY BRUNCH

1ST

SPRING ORGANIC SUPER GREENS

Shaved cucumber, grape tomatoes, radish, herbed garlic croutons. Choice of dressing

NOLA BEIGNETS,

Cinnamon & sugar dredged, maple chantilly

AMBROSIA FRUIT SALAD

Whipped marshmallow, toasted coconut, Greek yogurt, Assorted seasonal fruit

BBQ PULLED PORK PASTA SALAD

Hard boiled egg, roasted garlic, BBQ aioli, grape tomatoes, radish

2ND

SLICED VIRGINIA HAM BENEDICT

Toasted English Muffin, Maple glazed Virginia Ham, poached hens egg, Chive hollandaise, crispy garlic Yukons

HOUSE COLD SMOKED KING SALMON BENEDICT

Toasted English Muffin, Poached Hens egg, chive hollandaise, crispy garlic Yukons

DUNGENESS CRAB OMELETTE

Fresh Dungeness crab, whipped herbed Boursin, baby spinach, crispy garlic Yukons

PRIME RIB OF BEEF

Slow roasted rib roast, whipped buttermilk potatoes, roasted veggies, aujus

DESSERT

Georgias' Bakery Cookie Plate

or

Mixed berry wee pie ala mode

Allergy Warning: Peanut products are used in our kitchen

*Consumption of raw or under cooked meats, poultry, eggs, fish, or shellfish