



Father's Day Brunch

SUMMER FRESH

mixed green salads local raw oyster bar
baby romaine caesar charcuterie display
pancetta potato salads poached prawns
melons & prosciutto snow crab claws
baked brie

NOBLES FEAST

bacon & sausage
manila clams
white wine lemon prawns
yukon gold potatoes
eggs benedict
pork belly benedict
white cheddar tortellini
house-made biscuits
sausage bread pudding
kurobuta sausage gravy
cinnamon apple dumplings
cinnamon roll french toast

OFF THE BLADE

slow roasted prime rib & pork racks
cedar plank columbia river steelhead
seasonal vegetables

SWEET TOOTH

coffee cake & carrot cake
petite croissants
chocolate-dipped strawberries
handmade sugar cookies
chocolate brownies
chocolate & vanilla cupcakes

WAFFLE & SHORTCAKE

berries, assorted fruit filling,
chantilly cream, curd

OMELETTE BAR

assorted meat, cheese, vegetables

8AM-3PM

adults-\$49, children 10 & under-\$16,
children 3 & under-complimentary
-includes non-alcoholic beverage-

Executive Chef, Josh Delgado
Executive Sous Chef, Adam Hagen