



Easter Sunday Brunch – sit down service

Served from 11:30 to 2:45 p.m.

Brunch is \$27 per person and \$10 for children under 12 years. Price does not include tax or gratuity.

Appetizer Platters

You will each receive a plate with all of these appetizers along with plates of our mesquite syrup glazed cornbread.

Steamed Asparagus and Shrimp Salad
over McClendon greens with Meyer lemon vinaigrette

Spring Vegetable Flan
all that is fresh from McClendon's baked with eggs and Black Mesa feta cheese

John's Scotch Egg
in miniature with quail egg and mustard sauce

Entrées

Choose one of the following

Easter Maiden Eggs with Lump Crabmeat
Everyone likes my Corn Maiden, so here is a new one.
Creamy polenta with blistered tomatoes, fresh steamed spinach and crab meat topped with two poached eggs and glazed with hollandaise sauce

The Hunting Eggs Hash Scramble
Sautéed spicy elk sausage, peppers, onions, diced potato and roasted corn tossed with scrambled eggs and melted jalapeno jack cheese in a pool of red chile sauce. Served with white corn tortillas



The Spanish Omelet with Smoked Roast Pork Loin

This is Spain's most favorite of dishes made with Yukon gold potatoes, caramelized onions, Manchego cheese and eggs. Cooked like a baked gratin. This is not like the omelet you are used to; however, it is delicious! Served with a slice of our in house smoked and roasted pork loin and spicy red chile sauce

Grilled Southwestern Vegetables and Egg Enchilada Mesa

Squash, peppers, corn, greens and all that's fresh, layered with red and blue corn tortillas, eggs, green chile, tomatillo sauce and three cheeses.
Served with black beans

Fresh Wild Columbia River King Salmon in Papoose

Cured and smoked in house, wrapped in a crisp potato blanket, served on a bed of red caboose mashed potatoes in a pool of southwestern Romesco sauce and steamed sugar snap peas

Lobster and Asparagus Raviolis

Main lobster meat and asparagus filled raviolis tossed in a creamy lobster tarragon sauce with jumbo shrimp and PEI black mussels

The Killer Vegetable Plate

Grilled southwestern vegetable stacked enchilada with squash, peppers, corn, tomato, onions and cheese. Three cheeses, red chile sauce with layers of red and blue corn tortillas. Sweet corn tamale, steamed fresh vegetables, grilled cheese filled Anaheim pepper topped with papaya salsa, black beans and red caboose mashed potatoes

Fresh and Local Red Leghorn Spring Chicken Roast

Partially deboned and seasoned with fresh herbs. Roasted to a crisp and served with Chucks' Sunchokes, fresh vegetables and an au jus made with natural juices, garlic and herbs

Roast Prime Rib of Beef

Served with red caboose mashed potatoes, fresh vegetables, au jus and horseradish cream

Churro Spring Lamb

Two way flavor platter - First the leg, seasoned with fresh mint, sage and garlic roasted and served with English mint sauce, au jus, and steamed green beans. Second, the shoulder, slow braised Mallorca style with dried fruits, sweet spices and saffron served with steamed couscous.



Smoked and Roasted Loin of Pork

with green tomato chutney. We marinate the loins overnight and smoke them over local cedar before roasting.
Served with Johns' house made green tomato, date, raisin and onion chutney.
Served with red caboose mashed potatoes and fresh vegetables

Desserts

Choose one of the following

English Trifle of Sponge Cake

soaked in sherry and spiced rum, vanilla custard, mixed berry compote and topped with cream and almonds

Chocolate Easter Egg

filled with hazelnut mousse and served with fresh raspberries

Jumbo California Strawberries

dipped in dark chocolate and served on a bed of whipped cream

Triple Chocolate Cake

Dark sponge cake, chocolate ganache and white chocolate shavings in a pool of milk chocolate espresso cream

Easter Sundae Delight

Vanilla gelato topped with pineapple and banana cooked in ginger syrup, topped with whipped cream, chocolate fudge sauce, roasted chopped macadamia nuts and a cherry on top

Beverages Tax and gratuity are not included.

A 20% gratuity will be added to all groups of 8 or more.

Large groups will require a credit card number to guarantee the table.