



Pacific Grill's Mother's Day Brunch

Sunday, May 11, 2008 from 10am to 2pm

:: Selection of Breakfast Breads & Pastries ::

~HAND-CARVED HERB CRUSTED PRIME RIB~
with horseradish cream

~CARVED IDAHO SNAKE RIVER FARMS KUROBUTA HAM~
with sweet Hawaiian rolls

~SPINACH STRATA~
with country sausage, tomato & fontina

~APPLE-SMOKED BACON~

~GRILLED KING SALMON~
with lemon thyme beurre blanc

~SCRAMBLED EGGS~
with vintage white cheddar cheese

~GRILLED SPRING ASPARAGUS~

~BREAKFAST POTATOES~

~BAKED PENNE~
with goat cheese cream sauce & spring peas

:: Salads ::

~FRESH SEASONAL MELON, PINEAPPLE & BERRIES~

~PACIFIC GRILL MIXED GREEN SALAD~
with balsamic vinaigrette, marinated tomatoes & basil

~PACIFIC GRILL CAESAR SALAD~
with hand-torn rosemary croutons
< NO RAW EGG IN PREPARATION >

:: Dessert ::

JULIA CHILD'S BROWNIES & BLONDIES
CHOCOLATE RASPBERRY CHEESECAKE
FRUIT TARTLETS
FROSTED CANDIED CUPCAKES
ASSORTED COOKIES *with* SPRINKLES

ADULT: \$26.95 CHILD: \$14.95

:: ALL MENU ITEMS ARE NECESSARILY LIMITED IN QUANTITY & SUBJECT TO CHANGE::

*THE SMALL PRINT: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions