

# Easter Brunch

AT BLACK BUTTE RANCH

## Amuse

**BLUEBERRY BUTTERMILK CORN MUFFIN**  
with honey butter

## Entrées

**EASTER SALAD | \$14**

Mixed greens, strawberries, candied almonds, goat cheese, lemon poppy vinaigrette

**ROASTED VEGETABLE PARMESAN TART | \$14**  
Smoked cherry tomato relish, balsamic greens

**WARM CHEESE BLINTZ | \$14**

Oregon berry compote, chantilly whipped cream

**ROASTED POTATO & PEPPER HASH | \$17 <sup>VEG</sup>**

Yukon potatoes, bell peppers, eggs, cheddar cheese

**EGGS FLORENTINE | \$19**

English muffin, poached eggs, ham, spinach, hollandaise, crisp potatoes

**STEAK AND EGGS | \$30**

Grilled flat iron, eggs, chimichurri, crispy potatoes

**CHICKEN & BACON CORNMEAL WAFFLE | \$32**

Buttermilk fried chicken and bacon cornmeal waffles with honey bourbon syrup

**ALDER SMOKED KING SALMON | \$33**

Candied red onion, green apple slaw, soft boiled egg, citrus dill butter sauce

**BAY SHRIMP BENEDICT | \$34**

Alaskan bay shrimp, avocado, poached eggs, arugula  
crispy potatoes, English muffin

**ANGUS BRISKET HASH | \$28**

Ancho crusted brisket, new potatoes, roasted poblano pepper  
braised sweet onions, crispy potatoes, fried eggs

## Desserts

**CARROT CAKE | \$8**

House made carrot cake w/ cream cheese frosting

**BANANA PUDDING CHEESECAKE BARS | \$8**

Banana pudding cheesecake, vanilla wafer crust, chantilly cream

**STRAWBERRY SHORTCAKE TRIFLE | \$8**

Angel food cake, strawberries, cream cheese, whipped topping