

PEARL

EASTER BRUNCH SAMPLE MENU



SMALL PLATES

CRISPY-FRIED CALAMARI

spicy sambol cream
11

SEARED AHI TUNA*

nori wrap, spice rub and soy vinaigrette
11

SAVORY CHICKEN

wild mushrooms, giant white beans,
black truffle vinaigrette
9

GOAT CHEESE CROSTINI

warm laurel chenel with tapenade,
crispy crostini
8

BLEU CHEESE TENDERLOIN STRIPS*

sauteed with garlic, port and demi-glace
12

SOUP & SALADS

BUTTERNUT SQUASH BISQUE

maple creme fraiche
8

EGGLESS CAESAR

garlic-anchovy dressing, rustic croutons
8

BLT SALAD

bibb lettuce, crisp bacon, tomatoes, buttermilk dressing
8

MIXED BABY GREENS

Oregon bleu cheese, red crimson pears, champagne vinaigrette
7

BRUNCH

SERVED WITH HOUSEMADE FRITTERS,
JJ'S RUSSET POTATOES O'BRIEN AND FRESH FRUIT

CLASSIC EGGS BENEDICT

canadian bacon, poached eggs, hollandaise sauce,
15

HAM AND VEGETABLE SCRAMBLE

Cure 81 ham, Yukon gold potatoes, peppers, sweet onions and mushrooms
15

DUNGENESS CRAB OMELET

mushrooms, green onions, Beecher's cheese curds
17

SMOKED SALMON SCRAMBLE

fresh minced chives
16

KIDS FRENCH TOAST BRUNCH

vanilla-custard batter, apple-smoked bacon, maple syrup and fresh fruit
(for kids 10 and under)
10

LUNCH ENTREES

STEAK SANDWICH*

pan-seared tenderloin with shallots, garlic, Oregon bleu cheese, tomatoes, crispy onions,
17

WILD MUSHROOM RISOTTO

porcini broth, reggiano parmesan, truffle oil
15

CHOPPED SALAD

grilled chicken, salumi sopressata, artisan cheddar,
corona beans, scallions, basil, tomatoes, bleu cheese vinaigrette
14

SEAFOOD SALAD*

grilled and chilled shrimp and scallops, avocado, hard-cooked egg, tarragon-louie dressing
16

CEDAR-PLANKED SALMON FILET*

bacon, escarole, giant white beans, herb jus
18

DUNGENESS CRAB CAKES

stone-ground mustard sauce, frisee-apple salad, warm bacon vinaigrette, house cut fries
19

We support local farmers and use organic and sustainable products when available.

** Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of food-borne illness.*