

# McMILLIN'S BRUNCH SERVED FROM 9AM TO 1PM

OPEN SUNDAY, JULY 1<sup>ST</sup> TO WEDNESDAY JULY 4<sup>TH</sup>

LIMITED AVAILABILITY RESERVE YOU TABLE TODAY

## First Course

**Fresh Seasonal Fruit and Berries with Grand Marnier Spiked Greek Yogurt** GF  
*Strawberries, raspberries, blueberries, pineapple, summer melon, kiwi and grapes.*

## Second Course

**Freshly Baked Café Breads, Muffins and Scones**  
*A fresh assortment of sweet breads, croissants, muffins and scones served with orange-honey marmalade butter and strawberry freezer jam.*

## Entrée Course

### American Café Breakfast

*Farm fresh eggs prepared anyway you like them, lamb – pork sausage, candied bacon, ham, buttery potatoes and garlic bread. 24.95*

### Croque Monsieur

*Sliced ciabatta bread filled with slices of heritage ham, Gruyere cheese and Dijon mustard smothered in our rich cheesy bechamel sauce and parmesan cheese then baked until golden brown and bubbling. Garnished with fresh thyme and cracked black pepper. Served with your choice of buttery potatoes, crispy wedge fries or our house salad. 22.95*

### Eggs Benedict Sampler

*• Dungeness crab cake • Shaved heritage ham • Smoked Salmon  
Served atop of our light and crisp english muffins with freshly made hollandaise sauce and buttery potatoes. 28.95*

### Wild King Salmon Hash with Spicy Shrimp Hollandaise

GF

*Fresh King salmon, onions, peppers, Yukon Gold potatoes, fresh herbs and Roche Harbor bloody mary mix. Finished with poached eggs and chipotle chilean shrimp hollandaise. 26.95*

### McMillin's Prime Rib and Eggs

*A 9 oz. slice of our famous prime rib topped with mushroom demi glace. Served with farm fresh eggs any style, buttery potatoes and garlic bread. 32.95*

### Alaskan King Crab Omelet

GF

*Alaskan Red King Crab, Tillamook aged white cheddar, asparagus tips and sweet orange peppers folded between three farm fresh eggs. Served with buttery potatoes and garnished with our King Crab cheese sauce. 28.95*

### French Toast with Local Berries and Devonshire Cream

*Freshly baked brioche soaked in our Grand Marnier – orange zest custard then pan-seared golden in butter topped with fresh blackberries, raspberries and strawberries. Served with candied bacon and freshly whipped cream. 24.95*