SUNDAY BRUNCH
(sample menu)

*CHEF ATTENDED OMELET STATION
Peppers, Onions, Cheese, Diced Tomato, Diced Sausage, Crumbled Bacon, Egg Whites

MADE TO ORDER WAFFLES
Crispy Belgium Waffles
Chocolate Chips, Blueberries, Strawberries, Whipped Cream, Butter, Maple Syrup

*BREAKFAST ITEMS
Crispy Bacon, Breakfast Sausage, Roasted Breakfast Marble Potatoes Croissants, Muffins, Danishes

FRESH FRUIT DISPLAY
Sliced Watermelon, Cantaloupe, Honey Dew, Fresh Berries, Pineapple

*SMOKED SALMON
Shaved Red Onion, Capers, Whipped Cream Cheese Mini Bagels

GREENS AND GRAINS
White Balsamic, Caesar

*HAND CARVED
Angus Prime Rib Au Jus, Horseradish Cream

*FRESH SEAFOOD
Gold Split King Crab, Shrimp Cocktail Sauce, Lemon Wedge, Clarified Butter

*TACO STATION
Lamb Barbacoa, Chicken Tinga, Black Beans, Warm Tortillas, Cotija Cheese Shaved Cabbage, Salsa Verde, Chipotle Salsa, Fresno Chimichurri

CHEESE AND CHARCUTERIE
Imported and Domestic Varieties

MACRO BOWLS
Assorted Raw Vegetables

ASSORTED MINIATURE DESSERTS

$59++ per person

Sample Menu
Our Culinary Team sources the freshest local ingredients whenever possible. For this reason, our Brunch menu will vary every week.

18% AUTOMATIC GRATUITY IS ADDED
ALL NON-MEMBERS WILL BE CHARGED A $5 TRIAL MEMBERSHIP FEE PER HOUSEHOLD

*AZ State Health Code requires us to inform you consuming raw or undercooked seafood, meats or eggs may be hazardous to your health
*Indicates items that may be served raw or uncooked