

SUNDAY BRUNCH MENU

Sunday brunch served with Chef Roger's house-made croissants and cinnamon rolls

Clearwater Signature Steak and Eggs

All served with two farm fresh eggs any style, smashed browns and English muffin

8oz Certified Angus New York Strip 27

12oz Certified Angus Rib Eye Steak 26

6oz Prime Grade Filet Mignon 28

Seafood Omelet 18

Three eggs, Dungeness crab, shrimp, scallops, jack cheese, Maitaise sauce, smashed browns and English muffin

Veggie Omelet 16

Three eggs, bell peppers, tomato, zucchini, mushrooms, Choron Hollandaise sauce, smashed browns and English muffin

Cheese Omelet 16

Traditional blend Beecher's Flagship cheese, cheddar, and jack cheese, Hollandaise sauce, smashed browns and English muffin

Dungeness Crab Cakes 18

Dungeness crab cakes, cilantro-chili sauce, smashed browns and English muffin

Prime Rib Hash 20

Prime rib roast hash, three eggs any style, seasonal fruit

French Toast 9

Baked blueberry French toast, vanilla cream, seasonal fruit

Pancakes 9

Northwest berry oven-baked pancakes, seasonal fruit

Steamed Clams 18

Steamed Baywater Salish Blue clams, white wine, garlic, served with Chef Roger's grilled bread

Chef's Special Selection

Your server will explain Chef Clint's special selection of the day

Classic Breakfast 16

Two eggs any style, choice of Uli's breakfast sausage or honey-cured and hardwood-smoked bacon or slow-smoked bone-in ham, with smashed browns and English muffin

Crab Cake Benedict 18

Clearwater crab cakes, poached eggs, grilled asparagus, Hollandaise sauce, bacon crumbles, with smashed browns

Oscar Style Benedict 26

Prime grade tenderloin, Dungeness crab, asparagus, poached eggs, Béarnaise sauce, with smashed browns

Berry Spinach Salad 16

Spinach, strawberries, raspberries, blueberries, candied pecans, feta cheese, and red onion, with raspberry vinaigrette

with Grilled Chicken Breast 20

with Smoked Salmon 24

Clearwater Parfait 7

Honey-sweetened Greek yogurt with house-made granola and seasonal fresh fruit