

## SUNDAY BRUNCH

## breakfast entrees

*served with potato casserole, fresh fruit,  
house-made muffins & our lemon curd*

country breakfast **12 \***

*2 eggs any style with choice of:  
pepper-bacon, ham or chicken sausage*

eggs benedict \*

*poached eggs with canadian bacon and  
hollandaise sauce on toasted English muffin*

**half 10 full 14**

**add grilled** *prawns and tobikko caviar*

**half 12 full 16**

**add** *crab and baby shrimp*

**half 13.5 full 17.5**

omelettes \*

*three-cheese 12*

*brie cheese, sauteed mushrooms, fresh herbs 13*

*crab, baby shrimp, basil and brie cheese 14.5*

ed's scramble of the day

*ask your server*

grilled prime rib steak and eggs \*

*8 oz. steak served with 2 eggs any style 19*

o's and e's \*

*baked oysters, eggs, shiitake mushrooms,  
green onion and smoked gouda cheese 14*

prime rib hash 'n eggs \*

*sauteed cubed prime rib, potatoes and onions;  
topped with choice of poached or fried eggs 13.5*

stuffed french toast

*filled with cream cheese and fruit preserves;  
with maple syrup 10*

today's seafood cakes (2) & eggs

*your server will inform you; 2 eggs any style*

croque monsieur **12**

*french-style grilled ham and  
manchego cheese sandwich*

croque madame **13**

*french-style grilled ham and manchego cheese sandwich  
topped with a fried egg*

## sides \*

fresh fruit **3.5**

2 eggs, any style **3.5**

bacon, ham, chicken sausage **4.5**

**\* items which are or can be prepared gluten-free  
(french fries cooked in dedicated fryer; all other items  
prepared where wheat items were prepared))**

on the river

BY THE CANNERY PIER HOTEL

## soups and salads

soup of the day **cup 5.5 bowl 9.5**

shoalwater clam & mussel chowder \*

**cup 6 bowl 10.5**

house organic green salad \* **7 /entree 9.5**

*served with toasted hazelnuts and radish sprouts; choice of  
balsamic-honey mustard, bleu cheese,  
ranch, sweet and sour vinaigrette*

peninsula cranberry salad \* **8 /entree 10.5**

*organic greens with feta cheese, raisins and toasted  
walnuts; with our cranberry vinaigrette*

classic caesar salad \* **8 /entree 10.5**

*with asiago cheese & housemade garlic croutons*

enhance any salad or entree with:

**3 oz. dungeness crab add 8**

**5 grilled prawns add 7**

**6-oz grilled chicken breast add 5**

**5-oz. grilled salmon add 9**

**4-oz grilled sirloin tip steak add 8**

**fried calamari add 7.5**

## luncheon entrees

*served with house-made muffins & our lemon curd*

pork pepperonata burrito

*sauteed pork, peppers and onions with refried beans, rice  
and pepper-jack cheese in a flour tortilla;  
topped with salsa and sour cream 13*

gorgonzola linguine florentine **18,5**

**add seafood medley 8 add grilled chicken 5**

pan-fried willapa bay oysters \*

*with house "red" tartar sauce and fries*

**5 for 16 8 for 23.5**

alaskan wild cod and chips \*

**small 14 large 21**

asiago-grilled chicken pesto salad sandwich

*on dark rye with crispy asiago crust on the outside*

**half 7 full 10.5**

turkey-apple-bacon croissant sandwich

*roast turkey, pepper-bacon, meunster cheese, apple,  
lettuce, tomato and balsamic-mayonnaise 10*

fisherman's sandwich

*with grilled wild salmon, olive tapenade, mozzarella,  
balsamic mustard mayonnaise on french bread 13.5*

classic burger \*

*all-natural beef patty, lettuce, tomato & mayo 10.5*

*with tillamook gold cheddar - add 1.75*

*with pepper bacon - add 1.75*

shoalwater cougar burger \*

*with all-natural beef, cougar gold white cheddar,  
pepper-bacon, cranberry-blueberry mustard,  
lettuce and tomato 13.5*

on the river

BY THE CANNERY PIER HOTEL