

BRUNCH MENU

BRUNCH BUFFET

Adults 18 | Children (12 & under) 10

Scrambled eggs | Biscuits & gravy | Hashbrown casserole | Bacon | Sausage | Omelet station |
Fresh fruit | Yogurt & granola | Bagels with whipped cream cheese | Homemade muffins & pastries |
Smoked salmon & lavosh | House salad | Caesar salad | Soup of the day | Lunch Entree's | Assorted desserts

BREAKFAST ITEMS

Steak and Eggs

Beef tenderloin, poached egg, spinach
and béarnaise sauce 17

Eggs Benedict

English muffin, Canadian bacon, and poached
egg with hollandaise sauce 12

Smoked Salmon Benedict

Traditional eggs benedict with smoked salmon
and dill hollandaise sauce 13

California Benedict

English muffin, shaved smoked turkey breast, poached
egg, bacon, and avocado with hollandaise sauce 12

Apple French Toast

Thick cut sourdough bread, served with sautéed
apple and brown sugar butter sauce 9

Smoked Salmon and Goat Cheese Crêpe

Topped with tomatoes, capers and a
béarnaise sauce 10

SALADS & SANDWICHES

Caesar Salad

Romaine lettuce, capers, shaved Grana Padano
cheese and Ophelia's Caesar dressing 6
Add chicken or shrimp 4

Bleu Cheese Wedge Salad

Romaine lettuce, bleu cheese crumbles,
bacon, cherry tomatoes with bleu cheese
dressing and a balsamic glaze 8

Chili Salmon Salad

Grilled salmon with a sweet chili glaze on a
bed of mixed greens, napa cabbage,
bell peppers and grape tomatoes,
tossed in a rice wine vinaigrette 16

Breakfast Monte Cristo

Ham, Gruyere cheese, apricot compote, and
fried egg on toasted sourdough bread 10

Ophelia's Club

Smoked turkey, ham, bacon, Gruyere cheese,
Bibb lettuce and tomato with garlic
aioli on sourdough bread 10

Chicken Salad Sandwich

Tender chicken breast chopped with apple,
cilantro and spinach served on toasted
country wheat bread 9

SPA MENU

All dishes served with Ophelia's Salad and fresh fruit

Spa Grilled Salmon

Grilled salmon with sweet
soy chili glaze 14

Spa Grilled Chicken

Grilled seasoned chicken breast
with peach compote 13

Spa Sushi Tuna

Sliced tuna, flash seared
and served rare with wasabi
ginger and soy sauce 16

