

Brunch Menu

ENTREES

LINE & LURE CLASSIC

Two eggs any style, choice of applewood smoked bacon or Zenner's maple sausage links, breakfast potatoes **13**

HOUSE-MADE BREAD PUDDING FRENCH TOAST

Baked bread pudding French Toast, seasonal fruit compote, smoked maple syrup, fresh whipped cream **14**

CHICKEN FRIED STEAK

Two eggs any style, Texas toast, breakfast potatoes, country gravy **15**

CRAB CAKE BENEDICT

Two poached eggs, lump crab cakes, Hollandaise sauce, breakfast potatoes **22**

VEGETABLE FRITATTA

Cremini mushrooms, red bell pepper, asparagus, red onion, fresh basil, breakfast potatoes **13**

BREAKFAST BURRITO

Scrambled eggs, andouille sausage, cheddar & jack cheese, breakfast potatoes, pico de gallo, salsa roja, avocado crema. **13**

SMOKED SALMON HASH

Two eggs any style, fingerling potatoes, red bell pepper, asparagus, red onion, Hollandaise sauce **16**

SEAFOOD OMELET

Jumbo lump crab, Oregon bay shrimp, bay scallops, artichoke, thinly sliced onion, white cheddar cheese, fresh dill, breakfast potatoes **18**

FISH & CHIPS

Local beer-battered fish, coleslaw, choice of french fries, sweet potato fries, or ranch kettle chips, tartar sauce **Pacific Cod- 20 Halibut- 27**

BRUNCH BURGER

All beef chuck patty, bacon, black forest ham, American cheese, fried egg, Hollandaise sauce. Served with french fries or sweet potato fries **16**

SEAFOOD WEDGE

Poached lobster, jumbo lump crab, Oregon bay shrimp, baby iceberg lettuce, grape potatoes, bacon, queso fresco, avocado vinaigrette **20**

STEELHEAD WELLINGTON

Columbia River Steelhead, creamed spinach, puff pastry, cilantro rice **29**

SEAFOOD & SIDES

DUNGENESS CRAB LEGS

Served steamed or chilled, drawn butter **27 per pound**

PEEL & EAT SHRIMP

Served steamed or chilled, cocktail sauce **Half-pound 13 Full-pound 24**

STEAMED MANILA CLAMS & MUSSELS

White wine butter broth, fresh herbs, garlic toast **16 per pound**

APPLEWOOD SMOKED BACON 4 ZENNER'S MAPLE SAUSAGE 4

HOUSE MADE CHEDDAR BISCUIT & GRAVY 4

Brunch Beverages

COCKTAILS

HOUSE-MADE BLOODY MARY

Our house-made mary with Seagram's vodka, fresh lime, pepperoncini, olive, spicy pickled green bean and salt rim **10**

BACON MARY

Our 'house-made mary' with Heritage Bacon vodka, strips of bacon, and salt rim **12**

HOT MARY

Our 'house-made mary' with Absolut Peppar vodka and prepared extra spicy **12**

ADMIRAL BLOODY MARY

Our 'house-made mary' with Tito's crafted vodka, crab leg, jumbo prawn, bacon, pickled vegetables, fresh lime and prepared extra spicy **14**

MIMOSA

Sparkling wine and orange juice **5**

TROPICAL MIMOSA

Sparkling wine, Malibu rum, pineapple juice **6**

ROYALE

Sparkling wine, Chambord **6**

FRENCH 75

Sparkling wine, New Amsterdam gin, sugar cube, lemon **6**

LINE & LURE ORGANIC BLENDED MARGARITAS

Milagro silver tequila, organic agave sour mix. Ask server for daily flavors **8**

PEAR BLOSSOM MARTINI

Wild Roots pear vodka, elderflower liqueur, lemon juice **12**

NECTARINE MARTINI

Wild Roots peach vodka, mango, orange juice, splash of grenadine **12**

NON-ALCOHOLIC DRINKS

COFFEE AND DECAF **3**

ASSORTED STASH HOT TEAS **3**

ASSORTED SOFT DRINKS **3**

ORANGE JUICE **4.50**

CRANBERRY JUICE **4.50**

APPLE JUICE **4.50**

PINEAPPLE JUICE **4.50**

TOMATO JUICE **4.50**

SAN PELEGRINO SPARKING WATER **6**

ACQUA PANNA STILL WATER **6**