

BRUNCH

BRUNCH SERVED FROM 7AM - 1:30PM, 7 DAYS A WEEK
FULL BAR SERVICE AVAILABLE, PLEASE ASK YOUR SERVER FOR A COCKTAIL.

ENTRÉES

Breakfast Burrito 12 (GF)

A large flour tortilla stuffed with potatoes, sausage, peppers, onions, scrambled eggs, Cheddar Jack cheese and topped with house made Green Chili.

Classic Eggs Benedict 13 (GF)

Toasted English Muffin topped with Canadian Bacon, 2 poached eggs & Home made Hollandaise sauce. Served with breakfast potatoes.

NEW Saratoga Eggs Benedict 14 (GF)

Toasted English Muffin, seared sliced turkey, wilted spinach, 2 poached eggs & Home made Hollandaise sauce, Served with Fresh seasonal fresh fruit.

Ranch Steak & Eggs 16 (GF)

6-ounce Flank Steak, 2 eggs any style, breakfast potatoes & toast.

Country Biscuits & Gravy 10

Two buttermilk biscuits buried under Country Sausage gravy with 2 eggs any style & breakfast potatoes.

Buttermilk Flap Jacks

Short stack 10 (2) | Tall stack 13 (3)
Served with 2 eggs your way & choice of sausage, bacon or ham slice.

**ADD STRAWBERRIES, BLUEBERRIES OR CHOCOLATE CHIPS 2

NEW Cowboy Breakfast 17

1/2# ground Angus beef patty cooked your way. Topped with beef gravy, 3 eggs, breakfast potatoes and 6 slices of bacon.

All American 11 (GF)

2 eggs any style, choice of bacon, ham steak, sausage patty or Andouille link, breakfast potatoes and toast.

Huevos Rancheros 11 (GF)

Corn tortillas topped with 2 eggs any style, topped with ranch beans, cheese and smothered with Green Chili. Served with breakfast potatoes.

Chicken Fried Steak & Eggs 14 (GF)

Breaded cube steak, fried to golden crisp & smothered in sausage gravy. Served with 2 eggs any style and breakfast potatoes.

CHOOSE GRILLED OR CRISPY CHICKEN FOR AN OPTION!

Wyoming French Toast Platter 15

3 slices of Texas Toast Bread, battered in our home made recipe of love. Dusted with powdered sugar and served with 2 eggs your style and choice of meat.

Pineapple Upside Down Cakes 14

Short stack of cakes with pineapple & Maraschino Cherry. Light touch of cinnamon.

Banana Breeze Hot Cakes 14

Short stack of Banana Cakes cooked off with walnuts.

Omelets 13 (GF)

3 eggs folded together with your choice of 3 fillings and cheddar jack cheese, served with country potatoes and a side of toast

Scrambles 13 (GF)

3 eggs, cheddar jack cheese, country potatoes, and your choice of 3 fillings, scrambled together, served with a side of toast

ADDITIONAL FILLINGS \$1 EACH

Bacon - Ham - Sausage - Andouille - Mushroom - Onion - Green Onion - Tomatoes
Roasted Red Peppers - Black Olives - Artichoke Hearts - Swiss Cheese - Pepper Jack Cheese

Meat Lovers 14

Ham, bacon, sausage, yellow onion and cheese

Denver 13

Ham, peppers, yellow onion and cheese

Cajun 13

Andouille sausage, green onions, tomatoes and cheese

Veggie 13

Mushrooms, onions tomatoes, red peppers and cheese

ON THE SIDE

Toast 3 (GF)

Yogurt and Fruit 5

Cup of Green Chili 5

Bacon, Sausage Patty

Andouille Link, Ham 4

Bagel and Cream Cheese 3

2 Eggs any Style 4

Country Gravy 3

Buttermilk Biscuit 3

Pancake 3

1 French Toast 4

English Muffin 3

Cold Cereal 5

Breakfast Potatoes 4

*(GF) Products may be substituted to make this menu item Gluten Free.

Parties of 8 or more will have an automatic 20% gratuity added. Thank You for Dining With Us!

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

SOUP-SALAD-LUNCH

Caesar 10 (GF)

Chopped Romaine tossed with creamy Parmesan dressing, garlic croutons & parmesan cheese
ADD GRILLED OR BLACKENED SHRIMP \$6 | ADD GRILLED OR BLACKENED CHICKEN \$4 | ADD FLANK STEAK \$8

NEW Black & Blue Prime Rib Salad 17 (GF)

Slow roasted, tender, sliced prime rib resting on a bed of mixed greens, red onions, tomato, Crumbled Blue cheese and blue cheese dressing.

NEW Chef Salad 12 (GF)

Mixed greens topped with Turkey, Ham, Swiss & American cheese, hardboiled egg, tomatoes & cucumber.

Iceberg Salad 9 (GF)

Chopped iceberg lettuce topped with bacon, blue cheese, grape tomato, toasted walnuts, and Buttermilk Blue Cheese dressing.

Cobb Salad 12 (GF)

Mixed greens topped with avocado, bacon, red onion, blue cheese, grape tomato, hardboiled egg and Balsamic Vinaigrette.

ADD GRILLED OR BLACKENED SHRIMP \$6 | ADD GRILLED OR BLACKENED CHICKEN \$4

Soup of the Day

Today's homemade creation
Cup 4 | Bowl 6

SANDWICHES

THE FOLLOWING SANDWICHES ARE SERVED WITH YOUR CHOICE OF SARATOGA FRIES, COLESLAW.
SOUP, SWEET POTATO FRIES OR HOUSE SALAD AVAILABLE FOR ADDITIONAL \$2

Deluxe Prime Rib French Dip 16

Slow Roasted slices of prime rib on a toasted hoagie bun, with sautéed onions and Swiss cheese. Served with horseradish sauce, au jus and choice of side.

Club Croissant 15

Ham, turkey, bacon, lettuce, tomatoes, mayo, cheddar and Swiss cheeses.
Served on a warm buttery croissant.

Sarah's Reuben or Rachel's 12

Slow roasted corned beef piled high with sauerkraut, Swiss cheese and house made 1000 Island Dressing.
Make it a Rachel by having the Turkey instead of corned beef.

NEW Spicy Tuna Melt 12

Hand pattied, Tuna jazzed with some simple spice and seared to bring out the natural flavors. Served with our caramelized potato bun, Swiss cheese and our spicy aioli sauce.

Avocado Ranch Chicken Sandwich 13

Grilled chicken breast, pepper jack cheese, crispy bacon. Topped with fresh avocado, lettuce, tomato and ranch dressing on a toasted croissant.

1/2 Pound Angus Burger 10

-BUILD YOUR OWN-

Substitute - Grilled Chicken \$10, Garden Burger \$10

Cheddar, Swiss or Pepper Jack \$1 | Bacon or Avocado \$2.

NEW Rocky Mountain BLT 12

Bacon, Lettuce, Tomato, Grilled Zucchini, and fresh avocado served on grilled sourdough.

1/2 Sandwich & Soup or Salad 13

Grilled Ham or Turkey, on Sourdough bread with Mayo, Swiss & Tomatoes.

PRIME RIB ADD \$2

Your choice of Soup or Salad.

SOUP & SALAD ONLY \$10

FULL BAR AVAILABLE. PLEASE ASK YOUR SERVER FOR YOUR FAVORITE ADULT BEVERAGE!

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