

Brunch at the National Hotel

Brunch entrees are served with fresh fruit salad
You may choose country style potatoes or sliced fruit.
Fresh squeezed orange juice is available @ 4.00 per glass.

Fresh Baked Scones 3
serves two, ask for today's selection

Eggs Benedict 14
classic, lightly poached eggs with our rich
homemade hollandaise sauce

Eggs Florentine 14
Benedict style eggs with fresh steamed
spinach and our rich, homemade
hollandaise sauce
with Canadian bacon add 2.50

Gold Country Breakfast 13
bacon, sausage or smoked ham with
eggs any style
with Canadian bacon add 1.50

New York Steak and Eggs A.Q.
CHOICE house-aged New York steak
and two eggs any style

Ruby Trout Amandine 22
4 oz in white wine & lemon, topped with
toasted almonds and eggs any style

Outrageous French Toast 14
sourdough with a blend of cream cheese,
orange marmalade and real maple syrup
with your choice of bacon, sausage or ham

Huevos Rancheros 14
two eggs, traditionally served "sunny side
up" with plenty of beans, seasoned potatoes
and cheese, served in a flour tortilla shell
with sour cream, scallions and fresh salsa

National Hotel Omelet 16
three eggs, cheddar cheese, smoked ham
and sauté mushrooms

Bay Shrimp Omelet 19
three eggs, bay shrimp, fresh spinach &
Monterey jack cheese topped with
hollandaise sauce

Vegetarian Omelet 14
three eggs, cheddar cheese, seasonal fresh
vegetables and herbs

Child's Breakfast 10
Your choice of Gold Country Breakfast, Outrageous French Toast

Low Cholesterol eggs may be substituted. Sauces may be requested "on the side"

SPLIT PLATE CHARGE - 4.00



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Sandwiches and Such

French fries or country style potatoes served with sandwiches and burgers

Side Salad or Cup of Soup	5	Gazpacho	6
		Cold Spanish soup	
Your Burger - Your Way	11	Roast Turkey Sandwich	13
Our Basic 6 oz ground sirloin with lettuce, red onion and tomato		With lettuce, tomato and cheddar cheese on whole wheat or sourdough slice	
Additional Toppings:		French Dip	15
Crispy Bacon, Avocado, Guacamole	2.00 ea	Our way with sliced tomato and cheddar cheese on grilled sourdough with au jus	
Grilled Onions, Sour Cream, Salsa	1.00 ea	Hot Shrimp Melt	14
Jack or Cheddar Cheese	1.00 slice	Served open-faced on sourdough with white wine, chives, tomato and jack cheese	
Gorgonzola	2.00	Vegetarian Sandwich	11
Mushrooms	2.00	Tomato, lettuce, cucumber, avocado, sprouts, & sliced carrot on multi-grain whole wheat	
Baby Calves Liver & Onions	14	Beyond Beef	17
Tender calves liver topped with sautéed onions and bacon		6 oz plant based pattie, soy and gluten free same additions as the Your Burger available	
Salads		Fresh Pastas	
<i>Served with cup of soup</i>		Cheese Tortellini	15
Oriental Salad	11	With tomato & mushroom finished with a choice of marinara, white wine reduction or gorgonzola cheese sauce	
With toasted sesame seeds, fried rice noodles & toasted almonds in our soy vinaigrette		Spinach Ravioli	20
Greek Salad	12	Filled with artichoke and sun dried tomato, served in a white wine and garlic sauce with mushroom and spinach	
Fresh greens, roma tomato, feta cheese and Kalamata olives in basil vinaigrette		Penne Pasta or Angel Hair	14
Cashew Salad	14	Roasted red bell pepper penne with tomato & mushroom in choice of pesto cream or marinara	
Fresh greens, mandarin oranges, tomato, topped with cashews in balsamic vinaigrette		Spinach Fettuccini Alfredo	15
Spinach Salad	13	Creamy parmesan sauce with a hint of nutmeg and an egg finish	
Fresh baby spinach with apple slices, craisins, caramelized red onions, bacon bits, & gorgonzola, in our raspberry vinaigrette			
Salad And Pasta Add-ons			
Grilled Chicken	6	Pacific Bay Shrimp	6
Fried Calamari	7	Fish of the Day	9
Grilled Fresh Salmon	9	Sliced Avocado	2

“We grow our herbs ~ We bake our own Breads”

