

PALISADE CITYVIEW BRUNCH

Order any brunch entrée from our menu and then visit the Griddlecake Grill, featuring our famous Banana and Macadamia-Nut sourdough pancakes, and the Luau Bar, stocked with fresh chilled seafood, tropical and seasonal fresh fruits, an assortment of homemade salads, and freshly baked pastries. All entrées include coffee or tea. 32

CLASSIC EGGS BENEDICT

Lean Canadian bacon on a toasted English muffin, topped with lightly poached eggs and hollandaise.

KING SALMON BENEDICT

Apple wood smoked King salmon topped with poached eggs and rich dill hollandaise.

CRAB CAKE BENEDICT

Dungeness crab cakes, thinly sliced prosciutto and creamy lobster hollandaise.

THE COUNTRY BREAKFAST

Honey glazed Isernio's Italian sausage and pepper bacon served with scrambled eggs.

BREAKFAST WELLINGTON

Fluffy scrambled eggs, smoked ham and Swiss cheese wrapped in a crisp puff pastry crust and served with smoked Gouda sauce.

SEAFOOD JOE

Fresh eggs scrambled with Dungeness crab, sweet bay shrimp, onion, mushrooms, spinach and lobster sauce.

VEGETABLE AND MUSHROOM OMELETTE

Shiitake mushrooms, sweet peppers, bean sprouts, snow peas and fresh ginger.

SEAFOOD WELLINGTON

Bay shrimp, Dungeness crab, creamy Gouda, scrambled eggs, and tender spinach wrapped in crisp puff pastry and served with rich lobster sauce.

APPLE WOOD ROASTED PRIME RIB HASH

Diced spit-roasted prime rib, russet potatoes, sweet red peppers and onions topped with poached eggs and hollandaise.

THICK-CUT VANILLA FRENCH TOAST

Served atop sautéed Granny Smith apples with golden raisins, cinnamon and fresh whipped cream.

SEAFOOD CHOP CHOP SALAD

Chopped hearts of romaine, bay shrimp, Dungeness crab, grilled artichoke hearts, crisp pepper bacon, shaved fennel, diced fresh orange and basil, tossed with herb vinaigrette.

ROTISSERIE ROASTED PRIME RIB

Nebraska prime ribs are spit-roasted over apple wood and served with natural jus.

PACIFIC SCALLOPS ON THE HALF SHELL

Filled with King crab and macadamia nut stuffing and roasted over apple wood.

ROASTED GARLIC PRAWNS

Pacific tiger prawns are apple wood roasted and glazed with lemon-garlic butter.

SEAFOOD LOUIE

Mixed greens topped with grilled King salmon, Dungeness crab and bay shrimp. Served with deviled egg and Thousand Island dressing.

CITYVIEW BEVERAGES

SUNDAY MARINA MIMOSA

The classic blend of fresh-squeezed orange juice and Champagne. 3

ORANGE, GRAPEFRUIT, GUAVA OR PINEAPPLE JUICE 3

GUAVA MIMOSA 3

BLOODY MARY 8

LONG-STEMMED ROSE 8

POMEGRANATE MIMOSA 4

CHAMPAGNE MAGNOLIA 6.5

**POMEGRANATE-RASPBERRY
MOJITO 9.5**

Low-cholesterol egg substitute is available. Steaks and roasts may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.