

BRUNCH at Las Sendas

Starters

Prime Rib Poutine \$15

Smoked In House Prime Rib, Crispy French Fries, Cheese Curds & Gravy

Jumbo Buffalo Wings \$18

Las Sendas Signature Brined & Baked Wings

Family Style Breakfast Meats \$15

Smoked Andouille, Chicken Jalapeno Sausage & Candied Bacon

Shrimp Cocktail \$21

Citrus Jumbo Shrimp with Our House Made Cocktail Sauce & Avocado Garnish

Classics

Country Fried Chicken \$20

Double Dipped Chicken Breast, Mashed Potatoes & Seasonal Vegetables

Pan Seared Salmon \$35

Served with Rice & Seasonal Vegetables

Classic Burger \$21

Half Pound Burger Patty, Cheddar Cheese, Green Leaf Lettuce, Tomato, Red Onion, Pickles & 1000 Island Dressing on a Brioche Bun

BLTA \$16

Bacon, Leaf Lettuce, Tomato & Avocado on Toasted Whole Wheat Bread

Salads

Summer Salad \$18

Spring Mix, Strawberries, Blackberries, Blue Berries, Pears, Feta & Candied Walnuts, Served with your choice of dressing

Caesar Salad \$16

Crisp Romaine, Grated Parmesan, House Made Caesar Dressing & Herb Focaccia Croutons

Chef's Cobb Salad \$19

Grilled Chicken, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Crispy Bacon & Egg, with your choice of dressing

Egg-cellent Entrees

Steak & Eggs \$21

Hand Cut 7oz NY Steak Topped with Grilled Onions, with choice of Eggs, Served with Garlic Texas Toast & Breakfast Potatoes

Homemade Chilaquiles \$16

Deep Fried Tortillas dipped in our House Salsa, Topped with Queso Fresco, Sour Cream, Avocado, Choice of Eggs & Protein
Steak - Chicken - Chorizo

Breakfast Enchiladas \$16

Chicken Enchiladas Smothered in our House Salsa, Topped with Shredded Lettuce, Queso Fresco, Sour Cream & Choice of Eggs, Served with Breakfast Potatoes

Smoked Prime Rib Skillet \$15

Smoked Prime Rib, Breakfast Potatoes, Shredded Cheddar, Farm Fresh Eggs, Gravy & Grilled Bread Points

Hole In One \$16

Eggs, Choice of Protein, Breakfast Potatoes & a Side of Toast

Garden Omelet \$16

Farm Fresh Eggs, Spinach, Tomato, Onion, Bell Peppers, Mushrooms, Swiss Cheese & Avocado, Served with Breakfast Potatoes

Fried Green Tomato Benedict \$16

Sous Vide Poached Eggs, Smashed Avocado, Applewood Smoked Bacon, Hollandaise & Side of Breakfast Potatoes

Classic Benny \$16

Sous Vide Poached Eggs, Canadian Bacon, & Hollandaise Sauce, Served on English Muffins

Huevos Rancheros \$16

Crispy Corn Tortillas, Black Bean Puree, Farm Fresh Eggs, Poblano Rajas & Avocado, Topped with Salsa de Molcajete & Served with a side of Breakfast Potatoes

Sides

Fries \$8

Sweet Potato Fries \$8

Side Salad \$10

Fresh Fruit \$5

Fresh Berries \$4

Breakfast Potatoes \$4

Toast \$3

* White - Wheat - Sourdough*

Two Eggs \$5

Bacon \$5

Pork Sausage \$5

Andouille Sausage \$5

Canadian Bacon \$5

Coffee & Juice Bar

Orange Juice \$4.50

Apple Juice \$4.50

Fresh Brewed Coffee \$4.50

Regular or Decaf

Espresso/ Americano \$5

Cafe/ Latte/ Mocha Latte \$6

Cappuccino \$5

Macchiato \$6

Hot Chocolate \$5

Milk Options: Oat - Almond - Whole - Half & Half

Sweet Sundays

Almond Stuffed French Toast \$15

Sliced Marcona Almonds, Brioche, Mascarpone & Honey Filling, Topped with Fresh Berries & Side of Warm Maple Syrup

Lemon Ricotta Pancakes \$14

Topped With Wild Berry Compote & Lemon Curd, Then Dusted with Powdered Sugar

Strawberry Filled Crepes \$14

Freshly Sliced Strawberries, Chantilly Cream Filling, Then Finished with a Balsamic & Black Pepper Reduction

Steel Cut Irish Oatmeal \$12

Served with Crasins, Brown Sugar & Honey on the side

Fresh Seasonal Fruit \$8

Prickly Pear Yogurt, Granola & Honey

Chef's Choice Pastry \$10

Enjoy a Fresh Pastry chosen weekly by Chef

Specialty Drinks

Signature Bloody Mary \$16

House Blend Bloody Mix, Absolute Vodka, Bacon & Vegetables

Traditional Mimosa \$14

Orange Juice, Prosecco

Bartender's Special \$14

Choice of Cocktail of the Day

Brunch Punch \$14

Malibu Coconut Rum, Malibu Pineapple Rum, Peach Puree, Lime & Pineapple Juice, Lemonade & a Splash Of Cranberry

19 Hole \$16

Empress Indigo Gin, Chambord, Black Raspberry Liquor, Lime Juice, Blackberries, Mint, Sparkling Soda

Spicy Bloody Maria \$16

House Michelada Mix, Ghost Tequila, Vegetables, Bacon

Peach Bellini \$14

Peach Puree, Orange Juice, Prosecco

Strawberry Bellini \$14

Strawberry puree, Cranberry Juice, Prosecco

Las Sendas Sangria \$13

Red or White, Sangria Mix, Fresh Fruit, Sparkling Lemon-Lime Soda

Michelada \$12

House Michelada Mix, Dos XX, Lime Juice, Cholula