



ALEXANDER'S STATION STEAKHOUSE

BRUNCH SELECTIONS

Brunches include Chilled Fruit Bisque, Fresh Pastries, Coffee, Sparkling, Wine* or soda.
Mimosa +\$2

Seafood Crepes

Tender crepes filled with poached seafood and prawns simmered in a sherry cream sauce with fresh tarragon and jack cheese

Eggs Benedict

House cured and smoked pork loin, crisp English muffin, poached eggs and lemon hollandaise sauce. Roast potatoes

Vegetable Frittata

Open face omelet with julienne vegetables, pepper jack cheese and avocado topped with hollandaise sauce served with roast potatoes

Two Eggs any Style

Two eggs, roast potatoes Smokehouse bacon or Sausage (3)

House Smoked Salmon Melt

Hot smoked salmon with avocado slivered red onion, grilled wheat bread and melted cheese

Coconut French Toast

Hawaiian favorite, thick toast soaked in coconut milk and crusted with shredded coconut and crisp corn flakes served with a fresh pineapple rum compote

Grilled Steak and Eggs

grilled to order with two eggs any style, roast potatoes served with a wild mushroom sauce

Station Brunch Burger

1/3 lbs. patty, brioche bun, iceberg lettuce, tomato, bacon, Dijon mayo and fried egg.
Fries or salad

SIDES

Roast Chipotle garlic potatoes 5.00

Additional pastry basket 5.00

*Alexander's Station serves alcohol responsibly, please limit your Sparkling wine to a max. of 3 glasses per person

Spa Breakfast

Egg white omelet with sautéed kale, soy Rizo sausage and goat cheese fresh fruit garnish

Brunch \$32 per person Children 10 and under \$10 (eggs and Sausage) 18% gratuity on all parties of 8 or more and tables with split checks Chef Vincent Paul Alexander and his Brigade