



## Brunch Menu

Served every Saturday and Sunday  
from 11 a.m. to 2 p.m.

### Drink Specials

#### **Rack House Bloody Mary 5**

Made with Absolut vodka, Zing Zang Bloody Mary mix and garnished with a spicy green bean, a queen olive and celery stick.

#### **Bottomless Mimosas 10**

Our classic Mimosa or Poinsettia with complimentary refills.

#### **Poinsettia 6**

A local brunch favorite made with champagne and cranberry juice.

#### **Mimosa 6**

The classic brunch drink made with champagne and orange juice.

### Brunch Selections

All brunch entrees are served with bacon, brunch potatoes and a fruit medley, except for the brunch skillet.

#### **Brunchadilla 14**

French toast battered tortilla stuffed with bacon, egg, and a six cheese blend. Glazed with bourbon maple syrup and dusted with powdered sugar.

#### **Chocolate and Strawberry 14**

##### **Beignet Waffle**

Chocolate chip stuffed beignet waffle topped with a strawberry puree, bourbon whipped cream, cinnamon sugar wanton crumbles and a pinch of chocolate chips on top. Served with 2 eggs.

#### **Brunch Skillet 17**

Our Rackhouse Brunch potatoes under flash seared steak tips, green bell pepper, and yellow onion, topped with eggs and placed in our high heat broilers with a six cheese blend. Garnished with sriracha and green onions.

#### **Steak and Eggs 17**

5 oz USDA Prime Sirloin broiled to desired temperature. Served with 2 eggs.

#### **Hickory Smoked Prime Rib**

Desired temperature hand carved to order, with a side of Cabernet Stock Au Jus and horseradish sour cream. Served with choice of side salad.

10oz. \$21      14oz. \$26



\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information.