





Sundaγ, Maγ 11, 2025 11am – 3pm

Welcome and Bon Appétit!

# **BRUNCH SPECIALS**

Full Lunch Menu is also available

Trust Us Cinnamon Rolls 8 ea | 2 for 15

Fresh Warm Scratch Made. Two types.

- · Glazed Cinnamon Raisin
- Cream Cheese Frosted Cinnamon

#### SOUP

#### **Mediterranean Cauliflower Soup** | 14

Almond Wood Oven Roasted. Za'atar, evoo and house-made labneh.

#### ENTRÉE SALADS

Pear, Quinoa, Pancetta, Organic Mixed Greens, and Chopped Mary's Chicken Salad | 32.50 Pomegranate, white balsamic vinaigrette.

Salmon, Strawberries, Spinach, Pistachios, Feta, Avocado, Spicy Miso Salad │ 34.50

Grilled Faroe Salmon. Strawberries, baby spinach, pistachios, Lebanese feta, avocado, orange. Spicy orange miso dressing.

# SIGNATURE DRINK

**Unlimited Prosecco and Prosecco Mimosas** | 21.50 Served with your choice of fresh orange or grapefruit juice. Refreshingly sweet. (per person)

#### KAISER'S EGGS BENEDICTS

#### Classic Eggs Benedict | 24

Wolferman's English Muffin, Two poached eggs, Canadian bacon, Hollandaise sauce, fresh fruit, roasted baby white potatoes.

# Smoked Norwegian Salmon + Spring Asparagus Benedict | 29

Thinly sliced fillet of Norwegian smoked salmon, grilled spring asparagus, poached eggs, English muffins, tangy hollandaise sauce, fresh fruit, roasted baby white potatoes.

**Alaskan Crab and Sautéed Spinach Benedict** 1 38 Alaskan Red King Crab meat, fresh spinach, Hollandaise sauce, fresh fruit, roasted babγ white potatoes.

#### KAISER'S ROTISSERIE SPECIALTIES

### Rotisserie Roasted Leg of Prime Colorado Lamb | 47.50

Colorado lamb-known as the world's finest; stuffed, and marinated with garlic, lime, onion, marjoram, thyme, rosemary, cracked pepper, tomatoes, baby spinach, pignolia nuts. Presented with butter whipped Yukon Gold potatoes and French Ratatouille Provençal; local Medjool date, pomegranate, port wine lamb reduction.

**Rotisserie Roasted Mary's Organic Chicken** I 36 Mary's is universally recognized as among the finest available. Wood rotisserie roasted. Choose between two presentations: Whipped Yukon Gold potatoes and French Ratatouille Provençal or Oak Grilled Asparagus, olive, feta, tomato, onion salad, lemon vinaigrette.

### **Roasted Porchetta Abruzzese** | 44

Wood oven rotisserie roasted Kurobuta pork belly. Stuffed with house-made Italian pork sausage and pork tenderloin (filet). This dish showcases the flavors of Abruzzo, Italy - garlic, citrus, fennel, rosemary, sage, orange, black pepper. Served with butter whipped Yukon Gold potatoes, arugula and fennel salad, and pinot noir poached d'Anjou pear.

Signature Prime Rib 14 oz | 64.50

USDA prime aged prime rib of beef. Seasoned with our house beef seasoning blend, au jus, creamed fresh horseradish, whipped Yukon Gold potatoes, glazed baby carrots, haricots verts amandine.

#### KAISER'S SIGNATURE STEAKS - IN HOUSE AGED AND BUTCHERED

# **Filet Mignon**

6 oz - 54.50 | 8 oz - 59.50 | 12 oz - 77.50 Sauce béarnaise. Parmesan truffle French fries.

**USDA Prime Aged NY Strip** 1 14 oz - 59.50 Roasted shallot truffle butter. Parmesan truffle French fries.

## **DESSERTS - SPRING BERRIES**

#### **Mixed Berry Shortcake** | 16

Strawberries, raspberries, blueberries, blackberries, macerated with Grand Marnier, over fresh baked shortcake, with whipped cream.

**Strawberry Meyer Lemon Mascarpone Cheesecake** l 15 Fresh Strawberries, Meyer lemon juice and zest, house made puree of raspberries and mixed berry garnish, hand rolled graham cracker crust.

Jumbo Strawberries -Callebaut Chocolate Dipped | 18 Whipped cream, shaved chocolate.

Sorry, no substitutions. No Shared or Split Plates.