

CELEBRATE

Easter

AT EMORY'S ON SILVER LAKE

Enjoy Emory's *homemade* blueberry coffee cake and fresh fruit with all of our brunch selections.

BRUNCH FAVORITES

- SAN JUAN SCRAMBLE** GFA **24**
eggs scrambled with garlic-herb cheese, chives, tomatoes, sour cream, cheddar cheese, avocado slices, alder smoked bacon, fisherman's potatoes
- EGGS & BACON** GFA **21**
alder smoked bacon, fisherman's potatoes, eggs scrambled with garlic-herb cheese
- TRADITIONAL EGGS BENEDICT** **26**
toasted English muffin, sliced Kurobuta ham, poached eggs, hollandaise, fisherman's potatoes
- CREME BRULEE FRENCH TOAST** **24**
caramelized Macrina brioche in our marmalade batter, ginger syrup, alder smoked bacon
- SMOKED SALMON SCRAMBLE** GFA **27**
Eggs scrambled with wild Alaska smoked salmon, cream cheese, red onions, diced tomatoes, and fresh dill. Served with alder smoked bacon and fisherman's potatoes.

AFTERNOONS

- CRISPY PANKO TRUE COD & CHIPS** **25**
two pieces Alaska cod, tartar sauce
- LAKESIDE BURGER & FRIES*** **21**
grilled to your liking, lettuce, tomatoes, onion-mayo
- FRENCH DIP & FRIES** **24**
slow roasted beef, garlic cheese bread, au jus
- WILD NORTHWEST SALMON** GFA **29**
chargrilled, sundried-tomato basil butter, fisherman's potatoes
- FRESH ALASKA HALIBUT CADDY GANTY** **39**
marinated in white wine, oven baked with breadcrumbs, fresh dill, red onion, sour cream, fisherman's potatoes
- NORTHWEST SHRIMP LOUIE** GFA **24**
chilled shrimp, romaine lettuce, egg, olives, sweet pepper, tomato, avocado, watermelon radish, house made 1000 island dressing

LAKESIDE LIBATIONS

- CLASSIC MIMOSA**
Domaine Ste. Michelle Brut, fresh squeezed orange juice
9.5
- EMORY'S BLOODY MARY**
homemade Bloody Mary mix, vodka
10.5
- APEROL SPRITZ**
Aperol, sparkling wine, soda water, fresh orange
11.5
- CHAMPAGNE MAGNOLIA**
Domaine Ste. Michelle Brut, fresh squeezed orange juice, float of Grand Marnier
10.5
- SCREWDRIVER**
fresh squeezed orange juice, vodka
9.5
- FRENCH 75**
Domaine Ste. Michelle Brut, gin, lemon twist
9.5
- SALTY DOG**
grapefruit juice, vodka or gin, salted rim
9
- CHAMPAGNE KIR**
Domaine Ste. Michelle Brut, creme de cassis, lemon twist
8.5

*MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
GFA WE CAN MAKE THIS ITEM USING "GLUTEN FREE" INGREDIENTS. PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY CONCERNS.