

The Fireside

weekend brunch

served from 8 a.m. - 3 p.m.

sandwiches

croque monsieur

pan d'amore batard bread, gruyère cheese, jambon ham
gruyère-bechamel, served with tossed greens and pommes frites

fishmonger sandwich

served with mixed salad and pommes frites

half-pound burger*

oregon country natural beef, lettuce tomato, caramelized onions,
blue cheese-butter, applewood smoked bacon
tossed mixed greens, pommes frites

entrées

steak frites*

grilled beef flank steak
tossed mixed greens and pommes frites

linguine alla vongole

manila clams, tomatoes, garlic, italian parsley
on a bed of linguine

steak tartare*

raw beef with shallots, egg yolk, capers, dijon mustard, worcestershire sauce
parsley and olive oil, served with buttered toasted baguette,
mixed gathered greens and pommes frites

duck confit salad with dried berries

bleu d'auvergne cheese, belgian endives, radicchio, arugula, and
vanilla-shallot vinaigrette

chef dan's mac and cheese

prosciutto and cave aged gruyère cheese

desserts

apple tarte tatin

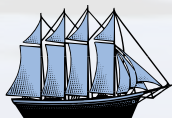
with crème fraîche

crème brûlée

with seasonal berries

we would like to acknowledge and thank
the local farmers, ranchers, fishermen and artisans
who made it possible for us to present this menu
for you to enjoy

Chef Dan



THE RESORT AT PORT LUDLOW

360-437-7000

www.portludlowresort.com

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starters

mimosa	\$5	mean bloody mary	\$5
prosecco	\$5	kir	\$4
veuve clicquot champagne	\$14	kir royal	\$5

light fare

pane d'amore baguette served with european style butter local artisan honey, jam, coffee or tea service	\$4
pane d'amore muffin , coffee or tea service	\$4
chef dan's granola with fresh fruit and your choice of natural yogurt, whole milk or reduced fat milk	\$6

egg dishes

classic two organic eggs, any style, applewood smoked bacon apple-pork sausage, rösti potatoes and pane d'amore toasts	\$8
omelette du patron french omelet with fresh herbs filled with caramelized onions, fontina cheese served with apple-pork sausage, tossed local greens and rösti potatoes	\$9
poached eggs florentine two poached eggs, sautéed spinach and shallots on English muffins topped with mornay sauce, rösti potatoes	\$9

chef's recommendations

french toast, "pain perdu" pane d'amore challah with blackberry "grand marnier" syrup, side of bacon	\$9
quiche of the day served with tossed local greens and rösti potatoes	\$10
crêpes normandes filled with caramelized apple soaked in calvados served with crème fraîche	\$9

side orders

two organic eggs any style	\$6	milk, hot or chilled	\$3
country sausage	\$4	apple-wood smoked bacon	\$4
herbed country or rösti potatoes	\$4	jambon ham	\$4
fresh orange juice	\$4	fresh grapefruit juice	\$4
apple juice	\$3	tomato juice	\$3
coffee service	\$3	muffin, butter and jam	\$3
multigrain or white toast	\$3	tea service	\$3
		hot chocolate	\$4