



## Breakfast

Monday - Saturday 6:30am - 11am

Sunday 6:30am - 2pm

**\*One check for parties of 8 or more\***

### Eggs

\*Two eggs prepared to order served with country potatoes and choice of toast |7  
Add sausage, applewood smoked bacon or ham |3

\*Two eggs poached and served on toasted English muffins with a choice of applewood smoked bacon, tomatoes, spinach or Carlton Farms ham. Served with hollandaise sauce and country potatoes |11

#### Chambers Bay Omelet |9

Choice of cheddar, jack or asiago cheese and sausage, applewood smoked bacon or ham, and served with country potatoes  
Add additional cheeses, meats, tomatoes, onions, bell peppers, black olives, jalapeno peppers, mushrooms, spinach or salsa & sour cream |.45ea

Basil pesto, cherry tomato, Carlton Farms ham, ricotta cheese and egg scramble. Served with choice of hash browns or country potatoes |9

Pork chorizo, caramelized onions, roasted peppers, pico de gallo and egg scramble. Served with choice of hash browns or country potatoes |9

### From the Griddle

Two buttermilk pancakes with maple syrup and choice of sausage or applewood smoked bacon |8

Crème brulée battered French toast with marion berry compote and choice of sausage or applewood smoked bacon |10

Sweet cream cheese filled blintz with house made raspberry compote |8

### To the Tee

Breakfast burrito with scrambled eggs, caramelized onions, roasted peppers and country potatoes wrapped in a flour tortilla with cheddar and jack cheese, sour cream, roasted salsa |10

Breakfast sandwich with two eggs, cheddar cheese and your choice sausage, applewood smoked bacon or Carlton Farms ham served on a croissant biscuit |7

House made granola with orchard grown fruit and honeyed yogurt |7

Stone ground oatmeal served with milk, brown sugar, dried fruits and nuts |6

House made pastry of the day |3

### Sides

Applewood smoked bacon, sausage, or ham |3

Country potatoes/hash browns |2

Seasonal fruit |3

\*Two eggs |3

\*Fresh hollandaise |3

Toast |2

Add to any breakfast - Cracked crab meat |7 Lobster tail and claw meat |9

*We make every effort to buy locally grown, natural and sustainable products | Executive Chef Dustin Joseph*

*\*These menu items may be prepared to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

**Interested in booking a private party at Chambers Bay? Contact Jamie Fay at 253.460.4653 ext. 103!**