

Showtime at 42nd Street/BRUNCH

"BRUNCH"
Shows Daily
Starting At 8:00 AM.

celebratory beverages:

Cranberry Champagne Cocktail 6.00
Mimosa: Orange juice, Triple Sec syrup and champagne 6.00
Kir Royal: Champagne, Cassis and a lemon twist 6.00
Red Beer: Budweiser and tomato juice 3.95

special starters & sides:

Treat yourself or share these house and regional specialties.

42nd Street Beignets - New Orleans' famed fritters with a hint of spice. 4
Pan-Fried Willapa Bay Oysters (four per order) 9
Fried Razor Clam dusted with flour, a buttermilk wash and cracker crumbs 9

breakfast sides:

Cinnamon Swirl French Toast served with butter and powdered sugar 5.29
House Made country sausage or "thick cut" **bacon** 3.79
Whole shoulder cut "Pit" ham 3.95
Fried red potatoes: boiled and sliced red potatoes pan-fried in clarified butter 2.59
Toast: 2 slices of whole grain, sourdough, or rye 2.50
Eggs (2) 2.95

salads and soups:

Roasted Garlic Caesar Salad
with *smoked salmon*, *flash-fried calamari* or *grilled chicken breast* 13.00
Simple Salad of Mixed Greens with choice of "house" dressings small: 4 large: 7
Cheri's "New England Style" Clam Chowder 4/7
Tomato Blue Cheese and Brandy Soup 4/7

coffee and teas:

Coffee: Java Trader, French roast 1.99
Café au Lait: single press pot of **Café du Monde** coffee with chicory and scalded milk 3.95
Teas from *The Republic of Tea*: 2.79

Split orders are available for \$1.50 extra. And, for your convenience, an 18% gratuity is automatically added for parties of six or more.

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breakfasts:

are served with toast and fried red potatoes.

Two eggs any style with toast and fried red potatoes 6.59

Two eggs with choice of **pit ham, bacon or sausage** with 8.95

Chicken, Biscuits with Chicken Gravy 8.89

Vegetarian Three Bean Chili Omelet with Cheddar cheese and sour cream 9.89

Jambalaya Omelet: three eggs omelet with andouille sausage, Tasso ham and house-made jambalaya sauce topped with cheddar cheese 11.59

Hangtown Fry: oven baked omelet of oysters, eggs, bacon, spinach, parmesan cheese and green onions 11.95

Greek "Vegetarian" Omelet: three egg omelet folded over feta cheese with fresh Roma tomatoes and fresh basil 9.79

'House' Smoked Salmon Scramble: three eggs scrambled with spinach, red onions, Mushrooms and Gruyere cheese 10.95

Russian "Vegetarian" Scramble: three eggs scrambled with red potatoes, green onions and cheddar cheese. Served with a side of sour cream and toast 8.89

Pot-Roasted Beef Hash of potatoes, onions, and bell peppers with two eggs 10.59

Chicken-fried steak and eggs with biscuits and chicken gravy 13.95

grains:

House-made Muesli: dried cranberries and blueberries, almonds, hazelnuts, sesame and sunflower seeds. 3.95/6.29

Old-fashioned Oat "Groats" with golden raisins and spiced pecans 3.79/6.29

42nd Street House-made Waffle with whipped butter and maple syrup 5.95

Blueberry Waffle: our house-made waffles with wild blueberries, whipped cream and our house made wild blueberry syrup 7.29

Bacon Waffle: our house-made waffle with pieces of thick bacon cooked inside 7.59

Cinnamon Swirl French Toast served with butter, powdered sugar and maple syrup 7.95

seafood entrees:

Fresh Willapa Bay Steamer Clams: Clams steamed in steamed in Hefeweizen beer, orange juice and cream with leeks, parsley and tarragon flakes 13.95

Flash-Fried Razor Clams: with house-made tartar sauce, hand-cut fries or house-made honey coleslaw 15.95

Pan-Fried Willapa Bay Oysters: fresh extra-small oysters dusted with seasoned corn flour tartar sauce with slaw or hand-cut fries. 14.95

sandwiches and burgers come with our Hand-cut Fries or Honey Coleslaw.

Grilled Cheese, Green Chili And Red Onion Sandwich on sourdough bread. It's kind of a quesadilla. 7.95

Albacore Tuna Salad Sandwich: Sportsmen's Cannery West Coast hook and line caught canned tuna with house-made potato chip "lettuce" on eight grain bread 8.79

Pot Roasted Beef Sandwich: on sour dough bread with house made sweet pepper mustard, lettuce and mayonnaise 8.89

Cheeseburger Classic: 1/3 lb *natural* Oregon Country beef patty char-broiled; topped with white cheddar cheese, lettuce, onion, tomato and special sauce 8.95 – add two thick rashers of bacon 2.00

'Fish Monger' Fish and Shrimp "Burger": house-made with fresh ginger, sweet bell pepper and Parmesan cheese on a bun with lettuce, tomato, and parsley-caper mayonnaise 9.95

Notes: We do not serve pasteurized eggs because they don't taste as good. Our omelets and scrambled eggs are hand whisked per order. Please allow is a little extra time for your meals preparation. **Also, we cook our burgers "to order"**, You should be aware that consuming raw and undercooked meats, poultry, seafood and shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions...and driving an automobile may be statistically even more dangerous.