


Cedar House Deck at Granlibakken

Adults \$35 Kids \$20; Drinks not included; One starter, one entrée, one side and one dessert

Beverages

Mimosa's	12
Chilled Zonn Prosecco served with your choice of blood orange juice or regular orange juice	
The Tahoe Blues	14
Our spin on a lemon drop! Citron Absolut with Blue Curacao and a lemon twist	
Classic Bloody Mary	14
Tomato juice and Absolut Vodka garnished with celery and olive	
 Café Latte or Mocha	4.50
We serve The Bay Area's Peerless Coffee espresso blend > ask for your coffee iced or hot!	
Apple or Orange Juice	Included

Starters

Caprese Skewers

Three skewers of cherry tomatoes layered with fresh basil and creamy mozzarella topped with a house made balsamic reduction

Wild Smoked Trout

Sliced wild smoked trout from Blue Hill Bay, in a bed of endive lettuce with a lemon Greek yogurt sauce

Mini Avocado Toast

Three slices of Truckee Sourdough Co toast points with an avocado spread finished with everything bagel seasoning and micro greens
> Vegan option available!



Entrées

Fluffy Buttermilk Waffles

Two buttermilk waffles served with powdered sugar and maple syrup
> Ask about out vegan option! Add blueberries!

Southern Style Biscuit Benedict

Two poached eggs on a house made buttermilk biscuit with your choice of avocado or Canadian bacon topped with hollandaise sauce served with a side of hash browns

Chef Gene's Traditional Maine Flannel Hash

Tender beef brisket sautéed with diced russet potatoes, red beets, chopped white onions topped with two eggs cooked to your desire. Comes with Toast or a buttermilk biscuit

Ⓥ **Tempeh Flannel Hash**

Steamed diced tempeh sautéed with diced russet potatoes, red beets and chopped white onions served with vegan toast

For Kids **Little Jumper's Breakfast**

Half of a buttermilk waffle, two pieces of sausage a egg and a fruit cup

Sides

Billion Dollar Bacon

Thick cut maple glaze
bacon

Shredded Hash Browns

Sausage Links

Desserts

Strawberry Shortcake Trifle

Fresh California strawberries layered with a whipped cream cheese and scratch made vanilla shortcake

Ⓥ Ⓞ **Mixed Berry Breakfast Pastry**

Vegan/GF flaky pie crust filled with a delicate balance of strawberries, blueberries and raspberry compote with a powdered sugar glaze

Chef Sarah's Chocolate Espresso Tart

Oreo crust filled with dark chocolate ganache topped with espresso Chantilly cream and chocolate covered espresso beans

Brownie Sundae

Chocolate Ghirardelli brownie square with a scoop of vanilla ice cream from Tahoe Creamery and topped with hot fudge

