



MOTHER'S DAY BRUNCH BUFFET

Sunday, May 10th, 2026 ~ Seating from 9:00 am ~ 1:00 pm

Hours of Operation

Breakfast Menu: 6 am ~ 8 am

Brunch Buffet (*no a la carte menu*): 9 am ~ 1 pm (*last seating*)

Limited Max Dinner Menu: 4 pm ~ 10 pm

Reservations Recommended: 509-922-6252

*Adults \$69.95 ~ Seniors 65yrs. + \$64.95 ~ Children 5-12 yrs. \$34.95 ~ Children 4 yrs. & under free
Includes: coffee, tea, juice & Coca Cola soft beverage products. Non-host bar available w/ specialty brunch libations.*

BREAKFAST SELECTIONS

Bagels ~ Chocolate Croissants ~ French Danish ~ Cinnamon Rolls ~ Beignets
Savory & Fruit Cream Cheese Spreads ~ Whipped Butters ~ Marmalades & Jellies
Sliced Seasonal Fruit Display w/ Berries & Honey Greek Yogurt -gf
Traditional Applewood Smoked Ham Eggs Benedict w/ Lemon Hollandaise
Scrambled Eggs w/ Cheddar & Chives - gf ~ Buttermilk Biscuits w/ Thyme Sausage Gravy
Fontanini Breakfast Sausage ~ Applewood Smoked Bacon - gf ~ Country Style Baby Red O'Brien Potatoes -gf

BELGIAN WAFFLE STATION

Malted Waffles w/a Mélange of Toppings Including:

Fresh Whipped Cream ~ Huckleberry Compote ~ Strawberry Topping
Nutella Mousse ~ Whipped Sweet Cream Butter & Maple Syrup
Ricotta Cheese Blintzes w/ Lemon Zest, Huckleberry Glaze & Sour Cream

FRENCH OMELET STATION

Chef Prepared to Order w/ a Variety of Fillings Including:

Mushrooms ~ Peppers ~ Onions ~ Sausage ~ Cheddar ~ Parmesan ~ Cougar Cheese ~ Bacon
Deep Sea Crab ~ Spinach ~ Arugula ~ Heirloom Tomatoes ~ Olives ~ Ham ~ Prosciutto ~ Salsa

SEAFOOD DISPLAYS

Indian Spiced Seared Ahi Tuna Display w/ Wasabi Sesame Aioli -gf
Steelhead Lox -gf w/ Cream Cheese & Bagels & Traditional Accompaniments
Dungeness "Snap & Eat" Crab Legs w/ Garlic Drawn Butter -gf
Court Bouillon Poached Peel & Eat Shrimp w/ Cocktail & Lemon Garlic Aioli Sauce -gf

SALADS & CRUDITÉS

Hearts of Romaine Caesar w/ Classic Lemon Garlic Vinaigrette -gf
Anelli, Asparagus & Arugula w/ Lemon Basil Cashew Citronette
Quinoa, Edamame & Smashed Cucumber Salad w/ Sesame Miso Emulsion -gf
Creamy Broccoli & Cauliflower Mix w/ Golden Raisins, Sunflower Seeds & Slab Bacon -gf
Spring Pea w/ Tillamook Smoked Cheddar, Water chestnut, Applewood Smoked Ham & Smokey Dill Vin -gf
Imported & Domestic Charcuterie & Cheese Display - gf ~ Vegetables Crudités w/ Mezze Sauce Trio-gf
Roasted Tomato Basil Gorgonzola Bisque - gf w/Cornbread Croutons
Cornucopia of Assorted Dinner Rolls, Pretzels, Ciabatta Bread Sticks w/ Whipped Butter

ENTRÉES & CARVING STATIONS

Roasted Silver King Salmon w/ Fresh Herbs & Lemon Zest, Huckleberry Glaze-gf
NOLA Style Andouille Sausage, Shrimp, Langostino Lobster Campanelle Ragu w/ Holy Trinity Créole Gratin
Chicken Forestière w/ Wild Mushroom Lemon Reduction -gf
Marcona Almond, Wild Rice & Inca Red Quinoa Pilaf -gf ~ Bourbon Maple Glazed Carrots -gf
Parmesan Lime Frazzled Brussels -gf
Sour Cream & Snipped Chive Whipped Yukon Gold Potatoes w/ Herb Gravy -gf
Chef Carved: Garlic & Rosemary Studded Leg of Lamb w/ Roasted Fennel Tzatziki -gf
Chef Carved: Bourbon Pineapple Mustard Glazed Applewood Smoked Carver Ham
Chef Carved: Roasted Prime Rib of Beef w/ Brandy Thyme Au Jus -gf

BAKED GOODS & DESSERT

Chefs Choice Decadent Cakes ~ Chocolate Dipped Strawberries~ Mini Crème Brûlées -gf
Max's Chocolate Bread pudding w/ Vanilla Bourbon Sauce ~ Washington Apple & Raspberry Cobbler
Assorted Sweet Mousse Cups ~ Petit Fours, Petite Pastries & Other Culinary Confections

Parties of 8 or more a 19% gratuity will be added to your check. Price does not include 9% sales tax or gratuity.

gf: gluten free ~ While we offer gluten-free menu options, we are not a gluten-free kitchen.

Menu Descriptions subject to change. No pre orders accepted, no delivery, walk-in to go available only on day of at adult pricing per meal.