

REFUGE GOLF & COUNTRY CLUB

Champagne Brunch

Brunch includes a glass of champagne, mimosa, or orange juice, house muffins with whipped butter. Egg whites may be substituted in all egg options

Eggs Benedict

Two large poached eggs atop English muffins and Canadian bacon, dressed with Hollandaise sauce. Served with home fries and fresh fruit 14

Crab Cakes Benedict

Two large poached eggs atop English muffins and our wild-caught Alaskan crab cakes made with gluten free jalapeno bread crumbs, dressed with Hollandaise sauce. Served with home fries and fresh fruit 18

Buttermilk Pancake Breakfast

Three fluffy buttermilk pancakes served with Applewood smoked bacon, two eggs, whipped butter and warm maple syrup. Fresh fruit accompanies 13
Add chocolate chips 1

Bananas Foster French Toast

Three thick slices of Hawaiian sweet bread, battered and pan fried, topped with caramelized bananas and a rich brown sugar and butter sauce. Served with sausage and fresh fruit 13

Denver Omelet

Three egg omelet stuffed with diced ham, onions, and green bell peppers. Served with home fries, fresh fruit and your choice of toast 14

Spinach and Mushroom Omelet

Three egg omelet stuffed with Asiago and Jack cheese, sautéed spinach and mushrooms. Served with home fries, fresh fruit and your choice of toast 13

Biscuits and Gravy

House-made country gravy served over a buttermilk biscuit and a sausage patty. Served with choice of eggs, hash browns and fresh fruit. 13

Refuge Breakfast Platter

Two eggs served with Applewood smoked bacon, home fries, fresh fruit and your choice of toast 15

Breakfast Burrito

A savory combination of bacon, ham, sausage, tomatoes, scallions and home fries with two scrambled eggs and cheddar-jack cheese, all wrapped in a warm flour tortilla. Served with fresh fruit 11

Prime Rib Hash

Slow-roasted Arizona-grown grass-fed prime rib sautéed with diced potatoes, bell pepper, and onions. Topped with your choice of eggs 15

Ultimate Breakfast Sandwich

Crispy Bacon, pork sausage, over-medium egg, and cheddar cheese on a bagel, served with home fries and fresh fruit 14

Waffle Station

Ask your server for today's special 12

Sides

Pancake	2
Biscuit and Gravy	6
Toast	2
Bacon	3
Sausage	3

Executive Chef Sarah Freick - Sous Chef Cainan Redwine

20% gratuity included for parties of 10 or more. \$2 charge for split plates.
Consumption of raw or undercooked foods can lead to food borne illness.