



Father's Day Brunch

Sunday, June 16th, 2024

9am - 2pm

Featuring bottomless champagne (9am-2pm) 25.00
 entrée purchase required, OJ available on request
 Grapefruit Juice or POM +2.95
 the irish lass 15.95 the best bloody mary 14.95
 irish coffee 12.95 ramos gin fizz 15.95
 michelada 11.95

Cinnamon Croissant Beignets
 served with chocolate sauce, berry compote
 & powdered sugar 11.95

Breakfast Favorites

CORNED BEEF HASH potatoes, bell pepper, and onions tossed with corned beef, served with two eggs any style 16.50

MARLIN BREAKFAST two eggs any style, two slices bacon or two sausage links, breakfast potatoes and pancakes 18.50 substitute cookie butter pancakes +\$5

CHEF'S FAMOUS HUEVOS RANCHEROS corn tortillas, beans, eggs, cheese blend and our ranchero sauce, topped with sour cream, served with breakfast potatoes 16.50 add avocado +\$3.95

BREAKFAST SKILLET two eggs scrambled with spinach, tomatoes, and choice of ham, bacon (+\$1), chorizo, or sausage, topped with mixed cheese and cotija cheese, served with breakfast potatoes 15.95

COOKIE BUTTER PANCAKES 15.95
 add an egg and two strips of bacon +\$6

BREAKFAST BURRITO MOJADO a large flour tortilla filled with scrambled eggs, refried beans, potatoes, cheese blend and your choice of chorizo, vegetarian, sausage, or bacon (+\$1) and smothered in ranchero sauce, topped with cheese blend and sour cream. 14.95 add avocado or guacamole +\$3.95

COUNTRY FRIED STEAK & EGGS flat iron steak battered and fried, topped with our sausage gravy and served with two eggs any style and breakfast potatoes 22.95

Benedicts & Omelets served with breakfast potatoes

CLASSIC BENEDICT canadian bacon & hollandaise sauce 15.95

WALK THE PLANK BENEDICT to crab & shrimp heaven 18.95

SHORT RIB BENEDICT braised short rib, horseradish & green onion hollandaise sauce 16.95

ROSARITO BEACH OMELET house-made carnitas, refried beans, cheese blend and pico de gallo, finished with chile verde sauce and a dollop of sour cream 16.50 add avocado +\$3.95

MEAT LOVER OMELET bacon, sausage, chorizo, mixed cheese 16.50 add avocado +\$3.95

Soup & Salad

DOUBLE CLAM CHOWDER cup 8.50 | bowl 12
 "Best in Orange County!"

OLD TOWN STEAK CHILI cup 8.50 | bowl 12
 blended cheese, sour cream, green onions

NEPTUNE'S COBB shredded iceberg lettuce, crab, shrimp, grilled salmon, chilled asparagus, grilled corn, tomatoes, louie dressing 27.95

House Favorites

BAJA TACOS blackened fish, beer battered cod or sriracha shrimp with mixed cabbage, pico de gallo and chipotle aioli. Served with tomatillo salsa and southwest rice 19.95

HALIBUT FISH & CHIPS beer-battered fish, chips and house-made tartar (2) 26.95 | (3) 32.95

HALF POUND ANGUS FARMHOUSE BURGER arugula, heirloom tomatoes, applewood smoked bacon and roasted garlic aioli topped with an over easy egg, served with shoestring fries 25.95

SIGNATURE PRIME RIB FRENCH DIP thin sliced slow-roasted prime rib, on a fresh baked french roll, swiss cheese, grilled onions, au jus, and World Famous Philippe's mustard, served with shoestring fries 23.95 (creamy horseradish on request)

CHERRY BOURBON GLAZED BBQ PORK RIBS a new twist on an old favorite! Half Rack of pork ribs with a cherry bourbon glaze and served with steak fries 34.95

SLOW ROASTED PRIME RIB 12oz cut of our famous slow-roasted prime rib with au jus, creamy horseradish, creamed corn, and mashed potatoes 32.95 available after 10am

Dessert for Dads (and the family)

CHOCOLATE CAKE 13.95
 topped with bourbon cherries and bourbon whipped cream

Split plate charge \$8.

20% gratuity added to parties of 8 or more, split checks & separate payments. We reserve the right to refuse service.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness