

# *Lynn's Bistro*

## Brunch

Served Sunday 11am -2:30pm

### Appetizer and Salads

Famous French Onion Soup french bread crouton and gruyere cheese	\$9
Soup of the Day	MP
Gerard and Dominique's Smoked Salmon* set on a bed of mixed greens, with pickled red onions and capers	\$15
House Salad mixed greens, tossed with a basil vinaigrette, julienne carrots, honey walnuts and parmesan chip	\$7
Spinach Salad chilled grilled pears, raspberry vinaigrette, and belgian endive	\$8
Chicken Liver Pate country style served with mixed greens, pickled red onions cornichons, and dijon mustard	\$14

### Entree's

All Entree's served with fresh pastries and fruit

Chicken Crepe Gruyere cheese, bechamel, mushrooms and dijon mustard	\$17
Apple Crepe caramelized apples with gruyere cheese	\$15
Spinach Crepe ham, gruyere cheese, cream, and spinach	\$16
Joe's Special* Two egg scrambled, seasoned ground beef, spinach, mushrooms, and gruyere cheese	\$16
Ham and Cheese Omelet* ham and gruyere cheese	\$16
Dungeness Crab Omelet* gruyere cheese, dungeness crab meat, and Lynn's home made salsa	\$18
Smoked Salmon Benedict* english muffin, with European style smoked salmon, and a lobster sauce	\$19
Wild Mushroom Omelet* gruyere cheese, onion, cream and mushrooms	\$15
French Toast* served with bacon and fresh fruit	\$15

\$1.00 per person for pastries and fruit when not ordering an entree.

Refill \$1.50 per person on pastries

~ automatic gratuity on parties of 6 or more / split fee may be charged on food items /  
corking fee \$15 per bottle / we do not accept checks / \*all food is cooked to order, beware eating raw or undercooked meats, poultry,  
eggs, or shellfish may increase your risk of food borne illness