



## BRUNCH

7am-2pm Daily

### BRUNCH BEGINNINGS

<b>Chefs Daily Soup</b>	8
<b>Foie &amp; Toast</b> Hudson valley foie gras, seasonal jam, nut butter, brioche toast point, hazelnut oil, micro greens	15
<b>Chicken Liver Pate</b> citrus segments, frisee, pickled red onion, toasted baguette	8
<b>Okinamayaki</b> Japanese savory pancake, cabbage, bonito flakes, pickled ginger, scallions, kewpie, XO sauce	10

### SHORE ROOM CLASSICS

<b>*Classic Eggs Benedict</b> thick sliced Flocchini ham, English muffin, house hollandaise, scallion, home fries	13
<b>*Smoked Salmon Benedict</b> English muffin, arugula, tomato, pesto hollandaise, home fries	15
<b>Brioche French Toast</b> macerated berries, whipped cream, warm maple syrup	12
<b>House Made Corn Beef Hash</b> sautéed yukon golds, arugula, two eggs any style	13
<b>Chicken Fried Steak &amp; Eggs</b> house country gravy, home fries	16
<b>Shore Room Omelet</b> prosciutto, gruyere, arugula, mushroom, red onion, home fries	14
<b>*Two Eggs Any Style</b> choice of thick cut bacon or Flocchini breakfast sausage, home fries	12

### SALADS & SEAFOOD

<b>*TSR Caesar</b> grilled romaine, white anchovy fillet, charred grapes, shaved pecorino, brioche croutons	12
<b>Greek Salad</b> baby tomato, cucumber, bell pepper, toasted sunflower, red onion, Kalamata olive, feta	11
<b>Frisée aux Lardon</b> Nueske's slab, frisée, pickled red onion, croissant croutons, poached egg, bacon vinaigrette	15
<b>*Charred Asparagus</b> smoked salmon, house hollandaise, prosciutto crumble, tobiko	14
<b>*Fish Tacos</b> beer battered Salmon belly, shaved cabbage, salsa verde, crema, cotija cheese, flour tortillas, cilantro	14
<b>*Seafood Ceviche</b> chef choice seafood, cucumber, tomato, onion, mediterranean spiced tostadas, cilantro	13

### BRUNCH DELIGHTS

<b>Mixed Berry Pancakes</b> macerated berries, whipped cream	13
<b>Shrimp &amp; Grits</b> creamy katzimaki, morracan tomato jam, fennel fronds, arugula, jumbo prawns	20
<b>Koji Rubbed Rib-Eye</b> 12oz boneless ribeye, tallow potatoes, sunny side eggs, salsa verde	32
<b>Red Eye Chop</b> salmon creek bone-in pork chop, tallow potatoes, red eye gravy, poached egg, arugula	23
<b>Spam and Eggs</b> spam congee, onsen egg, nueske's dashi broth, togarashi, scallions	16
<b>Brunch Burger</b> 8oz patty, bacon, goat cheddar, LTO, XO aioli, fried egg, potato bun, french fries	16
<b>Crispy Chicken Sandwich</b> moroccan pickles, shaved lettuce, tomato, harissa aioli, potato bun	15
<b>B.L.T</b> nueske's slab, butter lettuce, heirloom tomato, brie, herb aioli, tomato jam, sourdough	17

*egg whites and gluten free bread upon request*



## BRUNCH SIDES & ADDITIONS

*Single Egg Benedict	7	Home Fries	5
*Single Smoked Salmon Benedict	8	*Two Eggs Any Style	3
Thick Cut Brioche French Toast	6	House Baked Buttermilk Biscuits & Gravy	7
Single Buttermilk Pancake	5	Nueske's Bacon Slab	6
Maple Smoked Bacon	4	Pan Roasted Mary's Chicken Breast	7
Floccini Breakfast Sausage	5	Soz Flat Iron Steak	9
Smoked Salmon	8	Jumbo Prawns	9
Thick Cut Floccini Ham	5	Pan Roasted Salmon Fillet	9

## BRUNCH BEVERAGES

### NON ALCOHOLIC

<b>Coffee</b>   Regular & Decaf	3
<b>Espresso Shot</b>	3
<b>Cappuccino</b>	4
<b>Late</b>	4
<b>Faux Mosa</b> Seedlip, Soda Water, OJ	6
<b>Faux Chelada</b> tajin, bloody mix, Buckler	9

### ALCOHOLIC

<b>Bottomless Mimosas</b>	13
<b>Bloody Mary</b> house mix, chef's garnishes	12
<b>Michelada</b> tajin, bloody mix, Budweiser	9
<b>White Wine</b> by the Glass	9
<b>Red Wine</b> by the Glass	9

*\*full cocktail menu & wine list also available*

**The Shore Room | River Front Dining & Bar**  
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\* Denotes items served with raw or undercooked meats, seafood or eggs. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.