

The Dining Room at Useless Bay

Brunch Menu Available Sunday, 11:00 AM to 3:00 PM

Farm Fresh Eggs

Includes choice of bacon, ham, link or patty sausage, choice of hash browns or home fries, toast and fruit garnish

Gf Short Putt

Two eggs cooked your way ~ 10

Gf Hole in One

Three eggs cooked your way ~ 11

Three Egg Omelets

Includes choice of hash browns or home fries, choice of toast and fresh fruit garnish

Gf The Western

Ham, Swiss cheese, bell pepper ~ 10

Gf The Whidbey

Mushroom, bacon, green onions, cheddar ~ 10

Gf The Southwest

Isernio chorizo, peppers, onion, pepper jack, pico de gallo, sour cream ~ 11

Gf The San Juan Islands

Bay shrimp, crab, salmon, mushrooms, spinach, Hollandaise sauce, tomato ~ 14

Pancakes and French Toast

Served with warm maple syrup and whipped butter

Buttermilk Thins Two Cakes

Choice of bacon, link or patty sausage, fruit garnish ~ 8

Buttermilk Thins Three Cakes

Choice of bacon, link or patty sausage, fruit garnish ~ 10

Buttermilk Thins Combo

Two thins, two eggs, breakfast meat, fruit garnish ~ 12

Grand Marnier Vanilla French Toast

Choice of meat ~ 10 / Add two eggs ~ 12

Soups and Salads

Gf Three Bean Chicken Tortilla Soup

Tortilla strips, sour cream, green onion ~ 5 cup/7 bowl

Soup du Jour - Made fresh daily ~ 5 cup / 7 bowl

Gf Useless Bay House Salad

Baby greens, grape tomato, English cucumber, red onion, carrot ~ Half size 6.5 / Entrée size ~ 9

Gf Caesar Salad

Romaine, house made garlic croutons, aged Parmesan, lemon ~ Half size ~ 7.5 / Entrée size ~ 10

Gf Asian Won Ton Salad

Carrot, cabbage, bean sprouts, red peppers, baby greens, romaine, soy ginger dressing ~ 11

Gf Cobb Salad

Grilled chicken, tomato, bacon, blue cheese, hard boiled egg, choice of dressing ~ 13

Breakfast Specialties

All breakfasts come with choice of hash browns or home fries, choice of toast with jam and fruit garnish

Classic Eggs Benedict

Poached eggs, Canadian bacon
English muffin, Hollandaise Sauce ~ 11

Northwest Crab Cake Benedict

Dungeness and snow crab cakes, poached eggs,
Hollandaise sauce, English muffin ~ 15

Gf Chevre Frittata

Sun dried tomato, goat cheese,
zucchini, bacon, onions, Parmesan cheese ~ 12

Gf Useless Bay Joe

Sausage, spinach, sautéed onion, Parmesan cheese,
scrambled together with three eggs ~ 10.5

Gf Corned Beef Hash Special

House made hash, two eggs poached, Hollandaise ~ 12

Black Bean Chorizo Breakfast Burrito

Isernio chorizo sausage, peppers, onions, black beans, eggs,
potatoes, cheddar cheese, sour cream, pico de gallo ~ 12

Lunch Specialties

Gf Wild Alaskan Coho Salmon

Arugula walnut pesto, yellow pepper coulis ~ 17

Alaskan True Cod Fish and Chips

American lager beer batter, coleslaw,
house recipe tartar sauce, lemon 2-piece ~ 13 3-piece ~ 16

Gf UBG&CC Cheeseburger

Natural Angus patty, Tillamook cheddar, brioche bun,
bistro sauce, lettuce, tomato, onion ~ 12

Gf California Club on Nine Grain Bread

Smoked turkey, apple smoked bacon, provolone, avocado,
green leaf lettuce, tomato, roasted garlic mayonnaise ~ 13

Gf "Fork Tender Brisket" Reuben

Swiss cheese, sauerkraut, swirl rye, 1000 island dressing ~ 13

Gf Grilled Chicken Cordon Blue on Ciabatta

Honey ham, Swiss cheese, Dijon mayo, lettuce, tomato ~ 12

Crispy "Hand Breaded" Shrimp Taco's

Taco sauce, cotija cheese, tortilla chips, pico de gallo ~ 12.5

Gf Blackened Coho Salmon Salad

Romaine, tomato, cucumber, hazelnuts, goat cheese,
lemon, BBQ Ranch dressing ~ 16

Add to any salad: *Prawn Skewer* - 6.5 / *Chicken Breast* - 5
5oz. Coho Salmon - 8 / *5oz. Top Sirloin* - 8

GF = Gluten free or kitchen can make gluten free

20% service charge is added to your bill and is distributed to all the staff preparing and serving your food and beverage.

Any tips above and beyond the service charge will go exclusively to your server.

The health department would like to remind you that consuming raw or undercooked proteins may increase your risk of food borne illness.