

THIRD SUNDAY BRUNCH

SERVED 10:00AM – 3:00PM

BREAKFAST STARTERS & CLASSICS

- Fresh Cut Tropical Fruit** 9
Pineapple, Melons, Citrus & Berries
- Table Top Cinnamon Roll** 6
Warm Plate Sized Cinnamon Roll, Cheese Icing
- Smoked Salmon Platter** 11
Hardwood Smoked Salmon, Tomatoes, Capers, Lettuce & Red Onion, with Toasted Bagel & Whipped Cream Cheese
- The Butcher's French Toast** 9
Sourdough French Toast, Brown Sugar & Rum Caramelized Bananas
- Strawberry Waffle** 9
Crisp Belgian Waffle, Fresh Cut Strawberries, Whipped Cream and Warm Maple Syrup
- Chicken & Waffles** 10
Crisp Belgian Waffle, Buttermilk Fried Chicken Tenders, Maple Syrup, Hot Sauce

EGGS, OMELETS & BENEDICTS

*Served with Lyonnaise Breakfast Potatoes
Eggs & Omelets are Served with Sour Dough Toast,
Fruit Preserves and Sweet Cream Butter*

- Brisket Skillet Breakfast** 12
3 Eggs, Any Style, Pan Fried Breakfast Potatoes with Bell Peppers, Onions and House Smoked Beef Brisket
- Butcher Omelet** 11
Braised Beef Shortrib, Caramelized Onion, Tillamook Cheddar
- Sausage & Cheddar Omelet** 10
Smoked Sausage, Tillamook Cheddar Cheese
- Spinach & Mushroom Omelet** 10
Sautéed Spinach, Mushrooms, Oven Roasted Tomatoes, Swiss Cheese
- Eggs Benedict** 9
2 Poached Eggs, Canadian Bacon, Toasted English Muffin, Hollandaise

APPETIZERS, SOUPS & SALAD

- Bloody Mary Shrimp Cocktail** 10
Poached Shrimp, Horseradish, Vodka Cocktail Sauce
- Cleaver Salad** 8
Romaine Lettuce, Buttermilk Blue Cheese, Bacon, Avocado, Tomatoes, Dijon Dressing
- Chicken Caesar** 9
Grilled Chicken Breast, Romaine Lettuce, Parmesan Dressing, Brioche Croutons
- Caprese** 9
Buffalo Mozzarella, Heirloom Tomatoes, Basil, EVOO, Balsamic Vinegar
- Tomato Bisque** 7
Light Cream, Basil, Gruyere Cheese Croutons
- Gumbo** 7
Chicken and Sausage Gumbo, White Rice

BURGERS & SANDWICHES

Served with Tuscan Fries

- The Big MO Butcher Burger** 10
½ lb. Prime Beef Sirloin Burger, Wild Arugula Vine Ripe Tomato, Sunny Side Egg, Pesto Goat Cheese, Brioche Bun
- Prime Rib Stack** 9
Shaved Prime rib, Provolone Cheese, Smothered Onions, Beef Gravy, Brioche Bun, Horseradish Cream
- Turkey & Avocado Club** 9
Roasted Turkey Breast, Avocado, Lettuce, Tomato, Mayonnaise, Toasted Kaiser Roll
- BLT Plus** 9
Smoked Bacon, Fried Egg, Cheddar Cheese, Heirloom Tomatoes, Lettuce, Mayonnaise, Toasted Kaiser Roll

BRUNCH PLATES

- Shrimp Creole** 16
Sautéed Shrimp, Creole Sauce, White rice
- Blackened Salmon** 14
Sweet Corn, Potato & Bacon Hash
- Pasta Primavera** 11
Cavatappi Pasta, Light Parmesan Cream, Fresh Basil, Tomatoes, Market Vegetables
- Steak Frites** 16
USDA Prime Flat Iron Steak, Herb Butter, Tuscan Fries

DESSERT

- Warm Chocolate Brownie Sundae** 6
Hot Fudge, Vanilla Ice Cream, Whipped Cream
- Choco Flan** 6
Classic Caramel Flan, Chocolate Cake Base
- Carrot-Walnut Cake** 6
American Carrot Cake, Cream Cheese Cake
- Sour Cream Cheesecake** 6
Strawberry Compote



5111 BOULDER HIGHWAY
LAS VEGAS, NV 89122



SAM'S TOWN

*Clark County Health District Consumer Advisory 3-401.11(D): Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.