



BRUNCH MENU

JAVA CUSTOMIZED BLEND OF ITALIAN BEANS	Daily
AMERICANO	3
CAPPUCCINO	5
LATTE	5
ESPRESSO SINGLE SHOT	3
COFFEE	2.5
BEVERAGES	
RC BOTTOMLESS CUPS ICED TEA ORANGE JUICE HOT TEA ARNOLD PALMER	2.5
APPETIZERS	Daily
ARTICHOKE DIP	8
Spinach and artichoke cheese dip served with toast points	
CALAMARI	9
Lightly breaded and fried calamari served with spicy chipotle aioli	
SMOKED SALMON	9
Cold smoked salmon served with dill sour cream, boiled eggs, capers, purple onions and crostini	
CHARCUTERIE BOARD	9
Chef's choice of seasonal cold cuts and cheeses with fresh berries, Oklahoma honey and crostini	
SCOTCH EGGS	8
Two whole eggs wrapped in ground sausage, breaded and deep fried. Served with a side of seasonal caviar, marble rye bread points, pickles and seasonal slice of cheese	
ONION RINGS	6
Breaded and deep fried onions rings served with chipotle aioli sauce	
SOUP OF THE DAY CUP or BOWL	4 6
SALADS	
TACO SALAD	10
Chopped romaine, Santa Fe rice w/ chilies, corn, black beans, shredded pepper jack, fresh salsa verde, and avocado in a house made flour tortilla bowl. Choice of grilled Vegas Steak®, chicken, shrimp or vegetarian	
COBB	8.5
Peppered bacon, avocado, gorgonzola, roasted corn, eggs, spicy pecans, romaine, and buttermilk dressing	
CAESAR	8.5
Caesar salad with parmesan cheese, anchovy crisp, rustic croutons, and homemade Caesar dressing	
VEGAS STEAK® WEDGE	9
Crisp iceberg lettuce served with OSU's own signature Vegas Steak® with buttermilk ranch dressing and gorgonzola topped with crispy straw onions	
HOUSE SALAD	5
Mixed greens, homemade croutons, carrots, tomatoes, and homemade buttermilk dressing	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
18% gratuity will be added to parties of eight or more. Gluten free and kids menu is available upon request.



ENTRÉES

PETE'S BREAKFAST

Daily

9

Two eggs cooked to your liking served with two fluffy pancakes and fruit stack

Choice of bacon or sausage and choice of hash browns or biscuit & gravy

VEGAS STEAK® EGGS BENEDICT

14

Two poached eggs on English muffin with sliced Vegas Steak® and harrissa hollandaise sauce

Choice of hash browns or two fluffy pancakes

OMELET

11

Three egg omelet with your choice of four ingredients. Add more ingredients for 75¢ each

Choice of meat: ham, bacon or sausage

Choice of three ingredients: spinach, tomatoes, roasted red peppers, green peppers, mushrooms, fresh jalapenos, salsa verde, cheddar, Swiss, pepper jack or feta cheese. Served with your choice of hash browns or biscuit & gravy

STEAK AND EGGS

18

Grilled 6oz. beef tenderloin medallions served with two eggs cooked to your liking

Served with your choice of hash browns, wheat berry toast or biscuit & gravy

MIGAS

10

Three scrambled eggs tossed in homemade red enchilada sauce, roasted red peppers, sautéed onions and crispy tortilla strips topped with cheddar cheese. Served with two soft corn tortillas and Latin potatoes

CHICKEN FRIED STEAK & EGGS

14

Locally farmed beef served with two fried eggs, hash browns and topped with pepper cream gravy

CRAB CAKE — BLT SLIDERS

11

Two slider buns topped with lump blue crab cake, crispy bacon, lettuce, tomatoes, bacon marmalade

Served with homemade black pepper potato chips

BURGER

10.5

Half pound beef burger served on our homemade white bun with crisp romaine, gruyere cheese, sliced tomato and horseradish sauce. Served with homemade black pepper potato chips

CLUB

10.5

Piled and stacked tall with turkey, ham, bacon, lettuce and tomato dressed with chipotle aioli sauce on croissant. Served with homemade black pepper potato chips. Add cheese for 95 cents

GRILLED CHICKEN SANDWICH

9.5

Marinated chicken, sliced ham, provolone cheese, lettuce, tomato, mayo on a homemade white bun

Served with homemade black pepper potato chips

BUILD YOUR OWN BREAKFAST— "BYOB"

EGGS — *two eggs cooked to your liking*

3

BACON — *three pieces*

3

SAUSAGE — *two pieces*

3

HASH BROWNS

2

PANCAKES — *two fluffy pancakes served with butter, syrup and seasonal fresh berries*

4

FRENCH TOAST — *served with butter, syrup and seasonal fresh berries*

4

WAFFLE — *served with fresh whipped cream, butter, syrup and seasonal fresh berries*

4

OATMEAL — *served with brown sugar and seasonal fresh berries*

3

GRITS — *served with butter and cheddar cheese*

3

BISCUIT & GRAVY

3

TOAST — *wheat berry*

3

FRUIT CUP — *seasonal fresh cut fruit*

4