

# How to Get a World-Famous \$709 Brunch for Only \$39.95

Sleep in, get out of the kitchen and combine breakfast with lunch. A bit like breakfast, a bit like lunch, weekend brunch is a popular American tradition. And it doesn't get any more American than the spectacular, nationally acclaimed buffet at Salty's, voted Nation's Best Brunch on MSN-Citysearch. It's a culinary adventure like no other. It even includes the piano tunes of Seattle piano-man Victor Janusz. Large party? No problem! Here are the ever-changing myriad of choices on our buffet (some items are not always available):

**Brunch Classics:** *Soft-Poached Eggs Benedict with Thick-cut Canadian-Style Smoked Bacon and Buttery Hollandaise; Apple-wood Smoked Thick-Cut Bacon; Country Kielbasa; Hand-Made Biscuits with Creamy Sausage Gravy; House-Smoked Wild Salmon Hash with Finger Potatoes; Free Range Chicken Hash with Sweet Peppers; Skillet Fried Potatoes with Peppers and Sweet Onions; Rustic Potato Salad; Hand-Cut Watermelon, Pineapple, Honeydew and Cantaloupe; Roasted and Marinated Local Vegetables; Roasted Free-Range Chicken Glazed with Hoisin; Caesar Salad with Crisp Romaine and Shredded Italian Cheese; Penne Pasta Salad with Kalamata Olives and Pesto; Spinach Salad Tossed in Boondock's on Broadway Dressing; Zatz Mini Assorted Bagels Including Onion, Sesame and Plain; Herb Creamed Cheese; Prime Rib with Au Jus, Carved Per Order; Honey-Glazed and Clove-Studded Ham; Freshly Made Croissants; Banana Bread; House-made Scones; Assorted Muffins*

**A Toppers Heaven:** *Silver Dollar Buttermilk Pancakes; French Toast; Belgian Waffles; Served with your choice of: Maple, Sugar Free, Strawberry, Blueberry, Boysenberry and Apricot Syrups; Diced Mango, Cranberries, Cherry, Banana Chips, Pecans, Walnuts, Coconut, Almonds, Raspberry Jam, Whipped Cream, Whipped Butter, Chocolate Chunks*

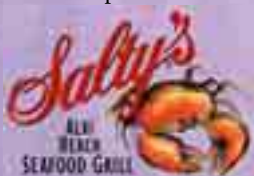
**Seafood:** *Washington Coast Dungeness Crab with Drawn Butter; Peel and Eat Black Tiger Shrimp with House-made Cocktail Sauce; Gerard and Dominique Smoked Salmon Lox; Crispy Fried Captain's Platter with Prawns, Scallops, Shrimp, Clams and Halibut; Spanish Seafood Paella with Clams, Mussels, Dungeness Crab and Sausage; Fried Southern Catfish with Red Pepper Bisque; Salty's Famous Blackened Salmon with a White Miso Vinaigrette; Steamed Puget Sound Manila Clams and Penn Cove Mussels; Creamy Smoked Salmon Mousse; Salty's Signature Seafood Chowder; Hood Canal Oysters, Shucked per order*

**Meet the Chef:** *Omelets Made to Order with a Myriad of Ingredients; Pasta Station with Penne, Three Cheese Tortellini and Lobster and Cheese Ravioli made Alfredo, Marinara or Pesto; Handmade Dessert Crêpes with Blueberry, Raspberry, Boysenberry, Peach, Apple or Strawberry Filling; Savory Crêpes filled with a Chicken and Mushroom Crème*

**The Sweet Tooth:** *4 Foot Tall Tower of Streaming Milk chocolate accompanied with Pineapple, Strawberries, Marshmallows, Graham Crackers, Coconut Macaroons and Rice Crispy Treats; Karen's Famous Cinnamon Rolls; Apple Dumplings; Crème Brûlée; Crème Puffs; Crème Caramel; Chocolate Mousse Cups; Coconut Cake; Oreo Cookie Cake; Blackberry Dark Chocolate Decadence; Vanilla Cheesecake; Ever-Changing Flavored Cheesecake; Banana Bread Pudding; Pear Almond Tart; Derby Pie; Dutch Apple Pie; Orange Brûlée Cake; Blueberry Tart; Passion Fruit Tart; White Chocolate Mousse Cup Cakes; Black Bottom Cupcakes; Coconut Cup Cakes; Lemon Cup Cakes; Pineapple Upside Down Cake; Assorted Cookies and Bars; Assorted Brownies*

**SATURDAYS 1ST SEATING 9:30AM; LAST SEATING 1PM  
SUNDAYS 1ST SEATING 8:45AM; LAST SEATING 1:30PM**

Adults \$39.95, Seniors \$34.95, Kids age 9-13 \$20.95,  
age 5-8 \$15.95, 4 & under free. **Brunch Happy Hour**—Arrive by  
9:30AM Saturday or 8:45AM Sundays and receive \$10 off for each  
adult for parties of 10 or less! (Not available for seniors or children.)



Make reservations  
at [Salty's.com](http://Salty's.com)  
or call  
206.937.1600



*World-Class Seafood,® Steaks, Service & Smiles™*



**\$10.99 with  
Your Choice  
of Vodka!**

**Build  
Your Own  
Bloody Mary!**



**VODKA CHOICES:**  
Mazama Pepper Infused,  
Titos Handmade, Dry Fly, Grey  
Goose, Absolut Peppar, Ketel One,  
Ketel One Citron, Skyy, Hangar One,  
Stolichnaya, Chopin, Belvedere,  
Absolut, Smirnoff,  
Salty's Pepper Infused, and  
Last But Not Least, Bacon Vodka!