

BRUNCH

all brunch selections include champagne

Crab Benedict *

Two poached eggs, on brioche toast rounds, with chunks of Jumbo lump crab and Boursin cheese served with smoked tomato sauce and traditional hollandaise, grilled potatoes and fresh fruit.... 18

Tenderloin Benedict *

Two chargrilled filets of beef tenderloin on brioche toast rounds, topped with two poached eggs. Served with a rich demi-glace and hollandaise, grilled potatoes and fresh fruit.... 18

*French Toast Benedict **

Brioche bread dipped in egg batter and grilled, with a thick sausage waffle and poached eggs. Served with vanilla hollandaise, grilled potatoes and fresh fruit.... 14

Traditional Eggs Benedict *

Two thick slices of Canadian bacon on brioche toast rounds, topped with two poached eggs. Served with traditional hollandaise, grilled potatoes and fresh fruit.... 14

Southwestern Benedict *

Housemade chorizo sausage on fresh grilled masa cakes. Topped with poached eggs and chipotle hollandaise. Served with grilled potatoes with onions and peppers.... 14

One Eyed Sailor *

Don't be afraid! We've reworked our Country Benedict. It still has two thick grilled sausage patties with two poached eggs. It still comes with sausage gravy, grilled potatoes and fresh fruit. Now it comes with our delicious brioche egg bread.... 14

TEXAS RUBBED STEAK AND EGGS *

A large 8oz. natural flatiron steak rubbed with a mild but flavorful seasoning and chargrilled. Served with three eggs, your style, grilled potatoes and fresh fruit.... 18

*Chicken Fried Steak and Eggs **

Yes, we can do dishes like this too! We take a beef steak and bread it with cracker meal, fry it golden brown, and serve it with country style gravy, three eggs, your style and a fresh drop biscuit, grilled potatoes and fresh fruit.... 16

HUEVOS RANCHEROS *

Three eggs, your style, on top of a fresh masa cake covered with alubia frijoles, pork chile verde sauce and melted cheese..... 13.50

Carne & Egg Fajitas (deconstructed) *

Tender, marinated steak is chargrilled and accompanied by grilled peppers and onions, scrambled eggs, pico de gallo, guacamole, cheddar and jack cheeses..... 17

MORE BRUNCH

all brunch selections include champagne

THE GENERAL'S STACK *

We layer our grilled potatoes, breakfast sausage, Monterey jack cheese sauce and 3 eggs your style then top it with salsa verde..... 14

SONORAN STACK *

We layer our grilled potatoes, housemade chorizo, cheddar cheese sauce and 3 eggs your style then top it with our intense, 4 chile Chile Colorado sauce, sour cream and pico de gallo..... 14

CHILAQUILES

The classic Sunday morning dish that Mexican wives cook for their husbands to help them feel better after a hard Saturday night. Tender pulled chicken, eggs, tomatoes, jalapeños, onions and jack cheese on marinated tortillas.... 13

Station Omelette

Make your custom omelette from this list of ingredients:

ham, bacon, sausage, tomato, onion, poblano peppers, mushrooms, carmelized onion, pico de gallo, cheddar, pepper jack, Hollandaise, jalapeno creme sauce, smoked tomato sauce, grilled potatoes and fresh fruit..... 13

La Familia Breakfast Burrito

Large flour tortilla filled with eggs, sausage, peppers, onions, pepper jack cheese and pico de gallo, covered with tomato-serrano sauce. Served with grilled potatoes and alubia frijoles..... 12.50

Crepes Supreme

Fresh crepes filled with eggs, turkey breast, and a medley of vegetables covered with a our version of bechamel sauce. Served with a mixed green salad and fresh fruit.... 13

Fast Crepes (Cheese Blitzes)

Of course we know. Housemade crepes filled with a ricotta/marscapone cheese blend.

Covered with today's fruit cobbler 11

Add sausage, bacon, Canadian bacon.... 3.75

Stuffed French Toast

Thick slices of Texas toast stuffed with either fresh strawberry cream cheese or cobbler compote and topped with pure maple syrup. Served with fresh fruit 11

Smoked Salmon Platter

Norwegian smoked salmon (lox style) served with a fresh baked bagel, capers, diced tomatoes, chopped egg, onion and a whipped marscapone-cream cheese spread. Served with fresh fruit... 13.50

Fresh Fruit and Yogurt Parfait

Yogurt, marscapone, cream and Grand Marnier make for a smooth, cool dream, crowned with granola and garnished with a fresh fruit salad.... You'll love it..... 11

A 20% gratuity will be added to parties of 8 or more.\$5 split plate charge

* These foods can be cooked to temperature. The Maricopa Co. health department wants you to know that the consumption of uncooked or partially cooked foods may increase risk of food borne illness.

LUNCH ETC

Care Filet Cobb *

Our version of the classic salad. Crumbled bacon, egg, olives, bleu cheese, avocado and pico de gallo on a bed of romaine and spring mix. The crown is tender filet mignon. Served with our house southwestern vinaigrette.

Petite.... 13 Regular..... 18

Chinese Chicken Salad

Shredded chicken breast poached in chicken stock, sesame oil, soy sauce and secret Chinese spices. We toss the chicken with an oriental vegetable medley and add orange segments, crispy won tons and our asian vinaigrette.

Petite.....13 Regular..... 17

Ahi Salad Oriental *

Chilled fillet of rare peppered ahi with field greens, cashews and an Asian vegetable medley with a sesame, wasabi ginger vinaigrette.

Petite.....13 Regular..... 18

Spinach and Chicken Salad

Tender spinach leaves with bacon, grape tomatoes, red onion, orange slices, goat cheese and candied cashews and smoked chicken breast, tossed with a sweet and sour bacon vinaigrette..... 15.75

ROASTED BEET SALAD

House roasted red and yellow beets served alongside bleu cheese crumbles and exotic greens mix with a creamy balsamic dressing. Petite.... 9 Regular..... 14

MOZZARELLA AND TOMATO SALAD

Fresh housemade mozzarella with heirloom tomatoes served with butter lettuce drizzled with a balsamic dressing and basil pesto. Petite.... 9 Regular..... 14

GRILLED ICE WEDGE

Wedge of iceberg lettuce grilled and served with bleu cheese and southwest vinaigrette dressings. Topped with bleu cheese crumbles and spiced pecans..... 9

Add (4 oz.) grilled chicken breast \$4, salmon fillet \$6, or ahi fillet \$8

Tropical Shrimp Salad

Large shrimp poached and chilled, tossed in a rice paper bowl with melons, berries and other seasonal fresh fruit, red onion and poblano peppers. Served with Cruzan Coconut rum, raspberry and coconut vinaigrette.

Petite.....13 Regular..... 18



Fit to be Thai'd Noodles

A vegetable medley of straw mushrooms, bamboo shoots, snow peas, red peppers and cilantro are stir fried with rice noodles in a light but flavorful Thai sesame sauce.

Vegetarian: 13 Add Chicken: 16 Add Beef: 17

BUFFALO MEATLOAF

Lean ground buffalo baked with onions, garlic and peppers. Served with a tomato-mushroom glacé, Station mac & cheese and seasonal vegetables..... 15

LUNCH ETC

Navajo Turkey Sandwich

We take slices of our slow roasted turkey breast, add bacon, avocado, habañero jack cheese and lime aioli; then serve everything inside Indian grill bread with housemade potato chips and cole slaw.... 12

I'M a JERK.....CHICKEN SANDWICH

Tender chicken breast marinated in an delicious jerk rub, chargrilled and served with black strap rum glazed pineapple, roasted red onion and red pepper aioli. Served with housemade potato chips and cole slaw.... 11.50

Monte Cristo

We love this sandwich and wanted to share it with our friends. Turkey, ham, marscapone and swiss cheese between slices of brioche bread dipped in egg and grilled.

Served with fresh berry preserves, fresh fruit and housemade potato chips..... 13

Tuna Melt

We make our tuna salad with Albacore tuna fillet tossed with a light mayo mix of eggs, celery and herbs. Topped with a tomato slice and provolone cheese. Served on a brioche round with housemade potato chips and cole slaw... 11

Station Burger *

A lean Niman Ranch 8 oz. burger topped with gouda cheese, pickled jalapeños, grilled chipotle seasoned tomato, blackened onions and Chef's special sauce. Served with housemade potato chips and cole slaw... 12

Brunch Burger *

Or is it a **Breakfast Burger?**

A lean 10 oz. burger topped with bacon, firm cooked egg and cheddar cheese.

Served with breakfast potatoes or housemade potato chips and fresh fruit.... 13



THE WHOLE ENCHILADA

Four distinct enchiladas. One filled with green chile pork and served with chile verde sauce: the second with pulled chicken meat and Jalapeno creme sauce, the third with carne asada covered with a rich red sauce and a casero and jack cheese enchilada topped with tomato serrano sauce.... 19 Create a trio and pick three.... 16

ENCHILADAS FRUTA DE MAR

Three distinct seafood enchiladas. One filled with shrimp and served with our Santa Fe sauce: the second with crabmeat and covered with jalapeno creme, the third filled with lobster covered with lobster soucatash.... 22

Chile Relleno

Poblano chile served open face and stuffed with green chile pork, cheddar, jack, and asadero cheeses.

Served with Jalapeño creme sauce, New Mexico Chile Sauce and green chile fideo.... 16

VEGETABLE CHILE RELLENO

Poblano chile served open face and stuffed with corn, black beans, napolitos, cheddar, jack, and asadero cheeses.

Served with tomato serrano sauce, and green chile fideo.... 14