

THE AINSWORTH®

Served 10am - 4pm, Saturday and Sunday

SHAREABLE STARTERS

AINSWORTH

Signature

BRUNCH BOARD \$25

Silver Dollar Pancakes, French Toast Bites, Seasonal Fruit, Applewood Smoked Bacon, Mini Corn Muffins, Nutella, Chocolate Chips, Whipped Cream, and Warm Syrup

SPINACH ARTICHOKE DIP \$ 17
Served with salsa, sour cream and tortilla chips

TUNA TARTARE TACOS \$ 19
Avocado and chives, topped with toasted sesame seeds and spicy mayo in a crispy wonton shell

FRENCH TOAST SKEWERS \$ 15
Traditional french toast bites and seasonal fruit served on skewers

WINGS \$ 15
Buffalo or Korean Spiced

SHORTRIB EMPANADAS \$ 16
Slow cooked beef empanada served with a savory brown gravy and red cabbage slaw

AINSWORTH

World Famous

SIGNATURE 24 KARAT GOLD WINGS

10 WINGS \$60 20 WINGS \$110

50 WINGS WITH A BOTTLE OF
DOM PERIGNON
\$400

EGGPLANT & ZUCCHINI CHIPS \$ 16
Lightly breaded and flash fried, served with honey sriracha and tzatziki sauce

BASKET OF MINI CORN MUFFINS \$ 12

MAINS

TRADITIONAL \$ 13
Choose One: Pancake Stack, Belgian Waffle, French Toast

CINNAMON ROLL PANCAKES \$ 14
Cinnamon Swirled Pancakes, Cinnamon Icing, Vanilla Drizzle

COOKIES & CREAM PANCAKES \$ 14
Rich & Creamy Crushed Oreo Cookies Pancakes, White Milk Chocolate Drizzle, Powdered Sugar, Whipped Cream

BIRTHDAY STACK \$ 14
Funfetti Buttermilk Pancakes, Vanilla Icing, Rainbow Sprinkles, Whipped Cream. * Candles Upon Request

BANANA WALNUT PANCAKES \$ 15
Fresh Sliced Banana Pancakes, Toasted Walnuts, Cinnamon Sugar, Whipped Cream, Warm Maple Syrup

CANNOLI CRUMB CAKE PANCAKES \$ 14
Rich Vanilla Pancake with Cannoli and Crumb Cake Topping

RICE KRISPIE FRENCH TOAST \$ 14
Sweet French Toast Crusted with Rice Krispies Cereal, Powdered Sugar, Warm Maple Syrup

NUTELLA STUFFED FRENCH TOAST \$ 15
Milk Chocolate Drizzle, Crushed Graham Crackers, Whipped Cream

S'MORES WAFFLE \$ 15
Belgian Waffle, Marshmallows, Chocolate Chips, Crumbled Graham Cracker, Chocolate Drizzle

CHICKEN & WAFFLE \$ 17
Country Fried Chicken, Belgian Waffle, Sweet & Spicy Maple Syrup

AVOCADO TOAST \$ 16
Multigrain Toast, Avocado Spread, Bacon, Eggs Your Way. Served with Side Salad

BACON EGG & CHEESE SANDWICH \$ 14
Scrambled Eggs, Applewood Smoked Bacon, American Cheese, Fries

MORNING FLATBREAD \$ 14
Bacon, Eggs Your Way, Monterey Jack & Cheddar Cheese

AINSWORTH BREAKFAST \$ 15
Breakfast Potatoes, Monterey Jack & Cheddar Cheese, Two Poached Eggs, Bacon, Homemade Hollandaise Sauce

SHORT RIB EGGS BENEDICT \$ 23
Poached Eggs, Braised Short Rib, Sautéed Asparagus, English Muffin, Homemade Hollandaise Sauce

EGGS YOUR WAY \$ 13
Two Eggs Any Style, Served With Applewood Smoked Bacon, Turkey Bacon or Canadian Bacon, Breakfast Potatoes

BUILD YOUR OWN OMELETTE \$ 14
Choice Of: Peppers, Onions, Tomatoes, Mushrooms, Canadian Bacon, Spinach, Applewood Smoked Bacon, White Cheddar Cheese, Served With Breakfast Potatoes

CAESAR SALAD \$ 13
Romaine, Croutons, Shaved Parmesan Cheese

AINSWORTH BURGER \$ 19
(Substitute Chicken Optional)
Proprietary Blend, American Cheese with Ainsworth Sauce on a Brioche Bun

SIGNATURE STEAK & EGGS

Two Eggs Any Style and your choice of steak below

FILET MIGNON (12 OZ) \$ 49

NY STRIP (14 OZ) \$ 52

ISLAND RIBEYE (14 OZ) \$ 59

TOMAHAWK STEAK (38 OZ) \$ 125

SIDES

*Entrée Side Substitution +\$2

FRIES \$ 7

BREAKFAST POTATOES \$ 7

SIDE HOUSE SALAD \$ 7

FRESH FRUIT \$ 8

TEXAS TOAST \$ 4

ENGLISH MUFFIN \$ 4

SLAB BACON \$ 9

TURKEY BACON \$ 5

CANADIAN BACON \$ 5

APPLEWOOD SMOKED BACON \$ 5

Thoroughly Cooked Meat, Poultry, Seafood And Shellfish Reduce The Risk Of Foodborne Illness.
Please Make Your Server Aware Of Any Known Food Allergies.

I BRUNCH

COCKTAILS

BOTTOMLESS MIMOSAS \$ 25
Unlimited Champagne and fresh orange juice served one glass at a time per person for 90 minutes. Bottomless Mimosas must be enjoyed by the whole table.

AINSWORTH BELLINI \$ 14
Prosecco with your choice of strawberry, mixed berry, peach, mango or passion fruit juice

SIGNATURE BLOODY MARY \$ 16
Premium Vodka, house-made Bloody Mary mix

CITRUS MISTRESS \$ 17
Premium Vodka, elderflower liqueur, peach puree, grapefruit, and fresh lemon juice

MIDDAY MOJITO \$ 16
Light rum, hibiscus syrup, passion fruit puree, fresh muddled mint and lime, topped with Sprite

LA FLOR \$ 17
Tequila, hibiscus syrup, fresh muddled pineapple, and a splash of lime juice

RVC MULE \$ 17
Mango Vodka, raspberry liqueur, simply syrup, ginger beer, pineapple, lime juice

COCO LOCA \$ 18
Our signature Piña Colada with a dark rum floater, served in a natural coconut shell

ROSÉ ALL DAY

Celebration Package

\$ 150

1 Bottle of Champagne, 1 Bottle of Rosé Champagne, 1 Bottle of Prosecco, Orange Juice, Fresh Strawberries, accompanied by a sparkler presentation

COFFEE & COFFEE COCKTAILS

FRESH BREWED COFFEE \$ 4

CAPPUCCINO \$ 6

ESPRESSO \$ 4

ICE COLD BREW \$ 5

IRISH COFFEE \$ 15

IRISH COLD BREW \$ 10

ESPRESSO MARTINI \$ 15

DARK CHOCOLATE MARTINI \$ 15

FRANGELICO \$ 12

DESSERTS

CREME BRULEE CHEESECAKE \$ 12
Creamy cheesecake with a caramelized sugar topping

RAINBOW COOKIE CAKE \$ 12
Layered rainbow cookie cake with chocolate and raspberry drizzle

OLD-FASHIONED HOT FUDGE SUNDAE \$ 12
Vanilla ice cream, Oreo cookie crumbles, hot fudge, topped with whipped cream

PECAN PIE \$ 12
Classic pecan pie served warm in a skillet, topped with vanilla bean ice cream, whipped cream and caramel drizzle

COCONUT CAKE \$ 12
Fluffy coconut cake with whipped topping and coconut flakes, served with vanilla bean ice cream

**BOOK YOUR BIRTHDAY, BACHELORETTE PARTY
OR SPECIAL OCCASION**

Email reservations@ainsworthrvc.com for more info