



**SADDLE PEAK LODGE**  
MALIBU CANYON

Brunch

House cured smoked wild salmon with bagel, cream cheese, cucumber, red onion, tomato and capers	14
Mushroom, spinach, Comte cheese and caramelized onion frittata with fennel, asparagus, olives and chive crème fraiche	15
Tri-tip French dip with horseradish mayo, red onion, arugula blue cheese, herb focaccia roll and potato chips	18
BLT sandwich on a croissant with heirloom tomato, avocado, Bibb lettuce, garlic aioli, bacon and potato chips	14
Saddle Peak eggs benedict with croissant, spinach, bacon, hollandaise sauce and Saddle Peak potatoes	15
Breakfast pizza with basil pesto, game sausage, bacon, Parmesan, fried egg, sundried tomatoes and mozzarella	16
Buttermilk waffle with strawberry compote, nutella sauce, Vermont maple syrup and vanilla whipped cream	14
Roasted line-caught salmon with roasted beets, pistachios, pea tendrils, citrus and tarragon	17
Ahi tuna salad, sesame dressing, almonds, scallions, bell pepper, oranges, peanuts, carrots, cilantro and shredded Napa cabbage	17
Cobb salad with blue cheese dressing, eggs, bacon, carrots, avocado, corn, red onion, tomato and Bibb lettuce	15
Thick sliced French toast with candied pecan and banana Foster's whipped cream and warm Vermont maple syrup	14

Sides

Wild game sausage trio	9	Goodie basket (3 items)	7
Saddle Peak potatoes	5	Applewood bacon	5

Desserts

Peach beignets with caramel crème anglaise	7
White chocolate mousse with dark chocolate tuille and fresh berries	7
Trio of homemade sorbets served in a cookie cup	7

Chef  
Christopher Kufek