

# TROPHY room

B R E A K F A S T

## CLASSICS

### EGGS YOUR WAY\* 7

Two Farm Fresh Eggs cooked your way, served with Breakfast Potatoes and your choice of Toast

*Add Bacon, Turkey Bacon or Sausage 3*

### SPARKY SANDWICH 6

2 Eggs, Cheddar Cheese, Black Forest Ham and Chipotle Mayo served on a Brioche Bun

### PANCAKE SAMMY 6

Fried Egg, Sausage and Bacon served between Two Pancakes with a side of Maple Syrup

### PITCHFORK BURRITO 9

Egg, Hashbrowns, Bell Peppers, Onion and Pepperjack Cheese wrapped in a Warm Tortilla served with a side of Salsa

### “A” MOUNTAIN PANCAKES 7

Three Pancakes topped with Fresh Seasonal Berries and Warm Maple Syrup

### PORK SKILLET\* 9

Braised Pork, Skillet Potatoes, Bell Peppers, Roasted Tomato, Pepperjack Cheese topped with Two Eggs cooked Over Easy

### TURKEY BAGEL SANDWICH 8

Toasted Bagel, Fried Egg, Shaved Turkey, Spinach, Tomato and a Roasted Garlic Cream Cheese Spread

## OMELETS

### HAM & CHEESE 8

Black Forest Ham, Caramelized Onion and Melted Swiss Cheese

### MUSHROOM RAGOUT 8

Mushrooms, Spinach, Cherry Tomatoes and Parmesan Cheese

### SAUSAGE OMELET 9

Chicken Apple Sausage, Spinach, Roasted Red Pepper and Goat Cheese

## LIGHT AND FIT

### AVOCADO TOAST 9

Wheat Toast, Avocado Spread, Cherry Tomatoes, Red Onion, 2 Poached Eggs drizzled with a Balsamic Reduction

### PROTEIN OATS 5

Banana, Raisins, Peanut Butter, Honey and Cinnamon on a Bed of Oats

### CHIA SEED PUDDING 6

Vanilla Chia Seed Pudding, topped with Mixed Berries, Toasted Coconut and dusted with Cinnamon

**SHORT ON TIME? ASK ABOUT OUR QUICK  
BREAKFAST MENU! READY IN 5 MINUTES!**

[asukarsten.com/dining](http://asukarsten.com/dining)

*18% gratuity will be added to parties of six or more*

*\*We are happy to accommodate requests for cooked to order items whenever possible. However, we are legally required by the FDA food code to inform you, consuming raw or undercooked meats, poultry, seafood and shellfish or eggs may increase your risk of food borne illness.*

**LET ASU KARSTEN HANDLE YOUR MEETING,  
SPECIAL EVENT OR CATERING REQUIREMENTS**



**FOR MORE INFORMATION PLEASE CONTACT JAIMI JONES**

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