

STARTER COURSE

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| <p>ORGANIC VANILLA YOGURT\$7
Served with fresh granola and seasonal berries</p> <p>OATMEAL\$5
Served with raisins, almond brittle, brown sugar and milk</p> | <p>FRUIT PLATE.....\$8
Served with banana nut bread</p> <p>SMOKED SALMON PLATE\$16
Salmon served with capers, hard-boiled egg, grilled pita bread, stone ground mustard cream cheese, cherry tomatoes and red onion</p> |
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ALL DAY BREAKFAST

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| <p>FRENCH TOAST\$10
Served with whipped butter, syrup, & fresh berries and topped with candied pecans</p> <p>BANANAS FOSTER STUFFED FRENCH TOAST\$13
Vanilla custard stuffed French Toast, whipped cream, candied pecans, banana Brulee, and caramel drizzle</p> <p>EGGS BENEDICT\$13
Grilled English muffin, poached eggs on Canadian bacon with hollandaise sauce
Served with breakfast potatoes</p> <p>GRILLED TENDERLOIN BENEDICT \$17
Grilled English muffin topped with grilled tenderloin, poached eggs, pureed sauce rancheros and hollandaise sauce. Served with breakfast potatoes</p> <p>CRAB CAKE BENEDICT\$20
Grilled English muffin topped with seared jumbo lump crab cakes, sautéed spinach, sliced tomatoes, poached eggs with hollandaise sauce. Served with breakfast potatoes</p> <p>EGGS BENEDICT FLORENTINE \$11
Grilled English muffin topped with sautéed spinach, tomatoes, avocado, poached eggs, and hollandaise sauce. Served with breakfast potatoes</p> <p>NEW YORK STEAK & EGGS\$19
Served with tomato slices, breakfast potatoes and toast. Gluten free bread available</p> | <p>CHICKEN FRIED STEAK & EGGS.....\$15
Two eggs any style, country gravy, breakfast potatoes and toast. Gluten free bread available</p> <p>YOUR OMELET\$12
Served with Journey breakfast potatoes and choice of toast. Choice of any three items: bacon, ham, asparagus, spinach, mushroom, tomato, onion, Monterey jack, cheddar, or Swiss cheese. Egg whites and gluten free bread available upon request. Additional items .75 each. Add crab or smoked salmon for \$2</p> <p>TWO EGG BREAKFAST\$12
Your choice of ham, Applewood smoked bacon or sausage, breakfast potatoes and toast. Gluten free bread available</p> <p>CORNED BEEF HASH\$13
House-made corned beef hash, two eggs any style, breakfast potatoes and toast. Gluten free bread available</p> <p>BELGIAN WAFFLE \$10
Topped with fresh whipped cream and garnished with blueberries or strawberries & powdered sugar</p> <p>HUEVOS RANCHEROS.....\$12
Two eggs, beans, crisp tortillas, ranchero sauce, cilantro/onions mix, cumin crème and roasted jalapeno. Add chicken \$3, carne asada \$4</p> |
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APPETIZERS

- SOUP DU JOUR**..... \$6
- SEARED CRAB CAKES**.....\$17
Jumbo lump crab served warm with house-made lemon caper tartar and roasted pepper coulis
- ROASTED ORGANIC BRUSSELS SPROUTS**.....\$10
Sautéed with shallots, garlic, bacon bits, white balsamic & honey glaze
- BREADED CHICKEN WINGS**.....\$12
6 wings tossed in a choice of sauce: Buffalo, chipotle maple, or Thai chili. Served with carrots, celery, and ranch dressing

GREENS

- GRILLED CHICKEN CAESAR**\$13
Garlic citrus Caesar dressing.
Add grilled salmon or prawns \$6.75
- SEARED AHI SALAD**.....\$18
Rare tuna on a field of organic greens, shredded cabbage, carrots, red onions, toasted sesame seeds, crispy wontons with ginger wasabi soy dressing
- SEAFOOD CHOPPED SALAD**\$19
Chopped baby iceberg, prawns, lump crab, capers, egg, bacon, avocado, grilled asparagus, tomatoes, and blue cheese crumbles and tossed with lemon basil dressing
- TENDERLOIN SALAD**.....\$16
Organic baby arugula, grilled red onion, heirloom tomatoes, blue cheese crumbles and white balsamic vinaigrette

SAND WEDGES

(Served with Waffle Fries)

- THE "CLUB" HOUSE SANDWICH**.....\$12
Roasted turkey, Applewood smoked bacon, mayonnaise, lettuce and tomato
- TUNA SALAD SANDWICH**\$12
Mayonnaise, lettuce and tomato. Choice of bread: wheat, white, or sourdough
- SHAVED PRIME SANDWICH**\$16
With sautéed mushrooms, Swiss cheese, au jus and creamy horseradish
- GRILLED CHICKEN SANDWICH WITH ROMESCO SAUCE**\$14
Herb-marinated grilled chicken breast, organic arugula, fresh mozzarella cheese, tomatoes, Applewood smoked bacon and romesco sauce on ciabatta bread
- CHEESEBURGER**\$13
Half-pound beef patty, choice of cheese, 1,000 island dressing, lettuce, tomato and pickle. Add Applewood smoked bacon \$1, avocado \$2.50
- VEGGIE PANINI**.....\$13
With grilled asparagus, avocado, organic heirloom tomato, arugula, roasted pepper and Romesco sauce on ciabatta bread. Add turkey \$2, add fresh mozzarella \$1

ENTREES

- TEQUILA LIME CHICKEN PASTA**.....\$18
Fettuccini pasta, onions, peppers, grape tomatoes, fresh cilantro
- CHILE VERDE**\$15
Pork, green sauce, queso fresco, pico de gallo, rice, and beans. Choice of flour or corn tortilla
- BEEF TAQUITO**.....\$14
Shredded beef chuck, shredded lettuce, Spanish rice, beans, guacamole and chipotle ranch
- BRAISED SHORT RIBS**.....\$24
Creamy polenta, white truffle-mushroom ragout, broccolini puree, red wine demi, crispy broccolini florets, and slow-roasted cherry tomatoes