

Journey's End

AT PECHANGA

STARTER COURSE

- FRUIT PLATE** \$10
 Sliced seasonal fruits, fresh berries, banana nut bread
- AVOCADO TOAST** \$16
 Panini pressed multigrain, avocado slices, roasted baby beets, organic heirloom tomatoes, organic mozzarella, organic greens, red onions, basil pesto dressing, pine nuts, pea shoots, balsamic drizzle
Add egg \$2
- SMOKED SALMON PLATE** \$17
 Thin sliced salmon, cherry tomatoes, red onion, capers, hard-boiled egg, stone ground mustard cream cheese, grilled pita bread

ALL DAY BREAKFAST

(Egg whites and gluten free bread available / sub fresh baked pastry for toast \$2.50)

- YOUR OMELET** \$17
 Choose any three items: bacon, ham, asparagus spinach, mushroom, tomato, onion, Monterey jack, cheddar, or Swiss cheese. Breakfast potatoes & toast. *Additional items .75 each. Specialty Breakfast Sausages \$3: Jalapeño bacon cheddar, turkey maple or kielbasa. Add crab or smoked salmon for \$3*
- ISLAND LOCO MOCO** \$17
 Steamed white rice, shitake mushroom gravy, grilled all-beef burger patty, fried eggs, Sriracha, furikake, scallions
- CHICKEN FRIED STEAK & EGGS** \$18
 Two eggs any style, country gravy, breakfast potatoes, toast.
- TWO EGG BREAKFAST** \$16
 Choice of ham steak, applewood smoked bacon or sausage patty, breakfast potatoes, toast. *Specialty Breakfast Sausages \$3: Jalapeño bacon cheddar, turkey maple, kielbasa*
- EGGS BENEDICT** \$16
 Grilled English muffin, poached eggs, Canadian bacon, Hollandaise, breakfast potatoes
- GRILLED PETITE FILET BENEDICT** \$20
 Grilled English muffin, poached eggs, Hollandaise, puréed sauce ranchero, breakfast potatoes
- NEW YORK STEAK & EGGS** \$21
 Two eggs any style, sliced tomatoes, breakfast potatoes, toast
- CORNED BEEF HASH** \$16
 House-made corned beef hash, two eggs any style, breakfast potatoes, toast
- CRAB CAKE BENEDICT** \$22
 Grilled English muffin, jumbo lump crab, sautéed spinach, sliced tomatoes, poached eggs, Hollandaise, breakfast potatoes
- BANANAS FOSTER**
STUFFED FRENCH TOAST \$15
 Vanilla custard stuffed French Toast, whipped cream, candied pecans, banana brûlée & caramel drizzle
- CONTINENTAL BREAKFAST** \$12
Choice of pastry: cinnamon roll, blueberry muffin, croissant, cheese Danish or sliced banana nut bread, organic vanilla yogurt, mixed berries, granola
- HUEVOS RANCHEROS** \$15
 Two eggs any style, refried beans, crisp tortillas, ranchero sauce, cilantro-onions mix, cumin crème, queso fresco, roasted jalapeño. *Add chicken \$3, carne asada \$6, chile verde \$6*

FEATURED ITEMS

- FRENCH TOAST COMBO** \$18
 Served with whipped butter, syrup, blueberries, strawberries, candied pecans & powdered sugar. Choice of bacon or sausage, two eggs any style. *(Served with juice or coffee)*
- BELGIAN WAFFLE COMBO** \$18
 Topped with fresh whipped cream, blueberries, strawberries & powdered sugar. Choice of bacon or sausage, two eggs any style. *(Served with juice or coffee)*
- FRENCH TOAST** \$13
- BELGIAN WAFFLE** \$13

Sub Specialty Sausage \$3: Jalapeño bacon cheddar, turkey maple, kielbasa

VG – Vegan

 GF – Gluten Free

 – Vegetarian

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise of any food allergies you may have.

APPETIZERS

- GF ROASTED ORGANIC BRUSSELS SPROUTS** \$10
Sautéed with shallots, garlic, bacon bits, roasted garlic aioli, white balsamic and honey glaze
- BREADED CHICKEN WINGS** \$14
6 jumbo wings tossed in a choice of sauce: buffalo, BBQ or Thai chili. Served with carrots, celery, ranch dressing

- SOUP DU JOUR** \$9
- CHICKEN VEGETABLE POTSTICKERS** \$14
Pan seared dumplings over Asian slaw with wasabi-sesame ginger dipping sauce

GREENS

- BABY ICEBERG WEDGE** \$14
Mascarpone-goat cheese mousse, blue cheese crumbles, baby heirloom tomatoes, diced red onions, pea shoots, candied bacon, blue cheese dressing, herb garlic crostini
(Filet medallions \$9, Grilled chicken \$3)
- SEARED AHI SALAD** \$18
Tuna seared rare, organic greens, pea shoots, shredded cabbage, carrots, red onions, tuxedo sesame seeds, crispy wontons, ginger wasabi soy dressing

- CHOPPED SALAD WITH CITRUS PRAWNS** \$19
Chopped baby iceberg, radicchio, red onions, egg, bacon, hearts of palm, baby heirloom tomatoes, lemon basil dressing
- GF STEAK SALAD** \$21
Organic baby arugula, roasted red onions, organic heirloom tomatoes, blue cheese crumbles, filet medallions, white balsamic vinaigrette

SAND WEDGES

(Served with Waffle Fries)

- THE "CLUB" HOUSE SANDWICH** \$16
Roasted turkey, Applewood smoked bacon, mayonnaise, lettuce, tomato, wheat toast
- VEGGIE PANINI** \$14
Grilled asparagus, avocado, organic heirloom tomato, pea shoots, organic arugula, roasted pepper, romesco sauce, ciabatta bread.
(Add turkey \$2, add fresh mozzarella \$1)
- GRILLED CHICKEN & ROMESCO SANDWICH** \$15
Organic arugula, organic fresh mozzarella cheese, tomatoes, applewood smoked bacon, romesco sauce, garlic aioli, ciabatta bread

- J.E. BACON CHEESEBURGER** \$16
Half-pound beef patty, cheddar cheese, candied bacon, garlic aioli, baby gem lettuce, organic heirloom tomato, caramelized onions, chipotle special sauce, brioche bun. *(Add fried egg \$2, avocado \$2.50)*
- SHAVED PRIME SANDWICH** \$16
Sautéed mushrooms, caramelized onions, Swiss cheese, brioche roll, au jus, creamy horseradish

ENTREES

- CHILE VERDE** \$16
Pork braised in green sauce, Spanish rice, refried beans, queso fresco, pico, guacamole. *(Choice of flour or corn tortilla)*
- FILET MEDALLIONS & JUMBO RAVIOLIS** \$28
Three cheese stuffed raviolis, wild mushroom Marsala sauce, sundried tomatoes, roasted pine nuts, asiago cheese, pea shoots

- GF BEEF TAQUITOS** \$16
Spanish rice, refried beans, shredded lettuce, guacamole, chipotle ranch
- CREAMY PASTA POMODORO & JUMBO SHRIMP** \$24
Capellini pasta, baby heirloom tomatoes, fresh basil, creamy vodka tomato sauce, charred broccolini, basil pesto, herb garlic crostini

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