

# 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
- CRAB CAKE BENEDICT** ..... \$22  
 Grilled English muffin, jumbo lump crab, sautéed spinach, sliced tomatoes, poached eggs, Hollandaise, breakfast potatoes
- CORNED BEEF HASH** ..... \$16  
 House-made corned beef hash, two eggs any style, breakfast potatoes, toast
- 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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