

# Journey's End

AT PECHANGA

## STARTER COURSE

**FRUIT PLATE** ..... \$8  
Served with sliced banana nut bread

**SMOKED SALMON PLATE** ..... \$16  
Thin sliced salmon, cherry tomatoes, red onion, capers, hard-boiled egg, stone ground mustard cream cheese, grilled pita 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

## ALL DAY BREAKFAST

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

**YOUR OMELET** ..... \$13  
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 \$1: Jalapeno bacon cheddar, turkey maple or kielbasa. Add crab or smoked salmon for \$2

**TWO EGG BREAKFAST** ..... \$14  
Your choice of ham, applewood smoked bacon or sausage patty, breakfast potatoes, toast. Specialty Breakfast Sausages \$3: Jalapeno bacon cheddar, turkey maple, kielbasa

**NEW YORK STEAK & EGGS** ..... \$19  
Two eggs any style, sliced tomatoes, breakfast potatoes, toast

**CORNED BEEF HASH** ..... \$15  
House-made corned beef hash, two eggs any style, breakfast potatoes, toast.

**HUEVOS RANCHEROS** ..... \$13.25  
Two eggs any style, refried beans, crisp tortillas, ranchero sauce, cilantro-onions mix, cumin crème, queso fresco, roasted jalapeno. Add chicken \$3, carne asada \$4, chile verde \$6

**ISLAND STYLE SKILLET** ..... \$16.25  
(Hawaiian Loco Moco)  
Steamed white rice, shitake mushroom gravy, grilled all-beef burger patty, fried eggs, sriracha, furikake, scallions

**CHICKEN FRIED STEAK & EGGS** ..... \$15.25  
Two eggs any style, country gravy, breakfast potatoes, toast.

**EGGS BENEDICT** ..... \$14.25  
Grilled English muffin, poached eggs, Canadian bacon, hollandaise, breakfast potatoes

**GRILLED PETITE FILET BENEDICT** ..... \$19.25  
Grilled English muffin, poached eggs, hollandaise, pureed sauce ranchero, breakfast potatoes

**CRAB CAKE BENEDICT** ..... \$20.25  
Grilled English muffin, jumbo lump crab, sautéed spinach, sliced tomatoes, poached eggs, hollandaise, breakfast potatoes

**BANANAS FOSTER STUFFED FRENCH TOAST** ..... \$14.25  
Vanilla custard stuffed French Toast, whipped cream, candied pecans, banana brulee & 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

## FEATURED ITEMS

**FRENCH TOAST COMBO** ..... \$17.25  
Served with whipped butter, syrup, & fresh berries and topped with candied pecans & powdered sugar. Choice of bacon or sausage & two eggs any style (Served with juice or coffee)

**FRENCH TOAST** ..... \$12

**BELGIAN WAFFLE COMBO** ..... \$17.25  
Topped with fresh whipped cream and garnished with blueberries, strawberries & powdered sugar. Choice of bacon or sausage & two eggs any style (Served with juice or coffee)

**BELGIAN WAFFLE** ..... \$12

Sub Specialty Sausage \$3: jalapeno 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

SOUP DU JOUR .....\$6

**GF** ROASTED ORGANIC BRUSSELS SPROUTS .....\$10

Sautéed with shallots, garlic, bacon bits, white balsamic & honey glaze

TEX-MEX CHICKEN EGG ROLLS .....\$12.25

Roasted peppers, corn, black beans, spinach, Monterey jack cheese, chipotle ranch, sweet chimichurri, house pickled peppers, micro cilantro

BREADED CHICKEN WINGS .....\$13.25

6 wings tossed in a choice of sauce: buffalo, BBQ or Thai chili. Served with carrots, celery, & ranch dressing

CHICKEN VEGETABLE POTSTICKERS .....\$13.25

Pan seared dumplings over Asian slaw. Served 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

**VG** BABY GEM AND BEET SALAD.....\$14.25

Mascarpone and goat cheese mousse, baby beets, strawberries, baby heirloom tomatoes, candied pecans, raspberry vinaigrette, asiago cheese, herb garlic crostini

**GF** STEAK SALAD.....\$20.25

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 .....\$14

Roasted turkey, Applewood smoked bacon, mayonnaise, lettuce & tomato, wheat toast

**VG** VEGGIE PANINI.....\$13.25

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 SANDWICH WITH ROMESCO SAUCE.....\$14.25

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 served with pico de gallo & guacamole. (Choice of flour or corn tortilla)

FILET MEDALLION.....\$28

Mascarpone-goat cheese mousse, chimichurri, house-pickled sweet peppers, crispy twice cooked Yukons, charred broccolini, micro cilantro

**GF** BEEF TAQUITOS .....\$14

Shredded beef, shredded lettuce, Spanish rice, refried beans, guacamole & chipotle ranch

CREAMY PASTA POMODORO & JUMBO SHRIMP .....\$22

Capellini pasta, baby heirloom tomatoes, fresh basil, creamy vodka tomato sauce, charred broccolini, basil pesto, herb garlic crostini

LOADED CRISPY CHICKEN QUESADILLAS.....\$16.25

Parmesan crusted flour tortilla, shredded mix cheese, pico, guacamole, cumin crème, salsa, house tortilla chips, refried beans (SUB carne asada \$4)

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