



STARTER COURSE

 FRUIT PLATE	12	SMOKED SALMON PLATE	18
seasonal fruits fresh berries banana nut bread		cherry tomatoes red onions capers hardboiled egg stone-ground mustard cream cheese grilled pita bread	
 SOUTHWEST AVOCADO TOAST	16	NIÇOISE TOAST	18
multigrain toast heirloom tomatoes roasted corn black beans queso fresco chipotle ranch micro cilantro		sourdough toast albacore tuna pickled shallots Kalamata olives heirloom tomatoes 8-minute egg dill extra virgin olive oil paprika aioli lemon	
add: eggs \$2			

ALL DAY BREAKFAST

egg whites and gluten free bread available | substitute fresh baked pastry for toast \$2.50.

YOUR OMELET	17	CHICKEN FRIED STEAK & EGGS	18
breakfast potatoes toast choose three (3) items: bacon ham asparagus spinach mushrooms tomatoes onions Monterey jack cheese cheddar cheese Swiss cheese specialty breakfast sausages \$3: jalapeño bacon cheddar turkey maple add: crab \$5 smoked salmon \$5		two eggs any style country gravy breakfast potatoes toast	
TWO EGG BREAKFAST	16	EGGS BENEDICT	16
breakfast potatoes toast choice of: ham steak applewood smoked bacon sausage patty specialty breakfast sausages \$5: jalapeño bacon cheddar turkey maple		grilled English muffin poached eggs Canadian bacon hollandaise sauce breakfast potatoes	
NEW YORK STEAK & EGGS	22	CRAB CAKE BENEDICT	24
two eggs any style sliced tomatoes breakfast potatoes toast		grilled English muffin jumbo lump crab sautéed spinach tomatoes poached eggs hollandaise sauce breakfast potatoes	
HOUSEMADE CORNED BEEF HASH	16	BUTCHER'S STEAK & EGGS BENNY	23
two eggs any style breakfast potatoes toast		Texas toast chipotle aioli black bean tomato salsa hollandaise sauce micro cilantro	
HUEVOS RANCHEROS	15	 BANANAS FOSTER STUFFED FRENCH TOAST	15
two eggs any style refried beans crisp tortillas ranchero sauce cilantro and onion mix cumin crème queso fresco roasted jalapeño add: chicken \$5 carne asada \$6 chile verde \$6		vanilla custard stuffed French toast whipped cream candied pecans banana brûlée caramel drizzle	
ISLAND LOCO MOCO	18	 CONTINENTAL BREAKFAST	12
steamed white rice shiitake mushroom gravy grilled burger patty fried egg Sriracha furikake scallions		organic vanilla yogurt mixed berries granola choice of: cinnamon roll blueberry muffin croissant cheese Danish banana nut bread	

FEATURED SPECIALS

FRENCH TOAST COMBO	20	BELGIAN WAFFLE COMBO	20
whipped butter syrup blueberries strawberries candied pecans powdered sugar choice of: bacon sausage two eggs any style Served with juice or coffee.		whipped butter syrup blueberries strawberries powdered sugar choice of: bacon sausage two eggs any style Served with juice or coffee.	
 BUTTERMILK PANCAKES COMBO	20	 FRENCH TOAST	13
whipped butter syrup blueberries strawberries choice of: bacon sausage two eggs any style Served with juice or coffee.		 BELGIAN WAFFLE	13
		 BUTTERMILK PANCAKES	13

APPETIZERS

SOUP OF THE DAY	9	BREADED CHICKEN WINGS (6)	14
GF ROASTED ORGANIC BRUSSELS SPROUTS	12	carrots celery ranch dressing choice of sauce: Buffalo BBQ Thai chili	
shallots garlic bacon bits asiago cheese white balsamic and honey glaze		CHICKEN & VEGETABLE POTSTICKERS	14
		Asian slaw wasabi-sesame ginger dipping sauce	

GREENS

BABY ICEBERG WEDGE	15	HEIRLOOM TOMATO & STEAK SALAD	22
candied bacon baby heirloom tomatoes red onions blue cheese crumbles fried onions chives creamy blue cheese dressing add: chicken \$4		blonde frisée lettuce basil shallots Grana Padano cheese white balsamic hanger steak creamy chimichurri sauce	
SEARED AHI TUNA SALAD	18	GRILLED PEACH & ARUGULA SALAD	15
organic greens pea shoots cabbage carrots red onions tuxedo sesame seeds crispy wontons ginger wasabi soy dressing		pancetta gorgonzola dolce cheese ciabatta croutons honey lemon vinaigrette balsamic reduction	

SAND WEDGES

Served with waffle fries.

THE "CLUB" HOUSE SANDWICH	16	J.E. BACON CHEESEBURGER	18
oven roasted chicken applewood smoked bacon mayonnaise lettuce tomato wheat toast		beef patty cheddar cheese candied bacon garlic aioli baby gem lettuce organic heirloom tomatoes caramelized onions chipotle special sauce brioche bun add: fried egg \$2 avocado \$2.50	
GF PORTOBELLO MUSHROOM PANINI	15	SHAVED PRIME SANDWICH	16
organic baby arugula heirloom tomatoes roasted peppers charred onions herb-garlic cheese spread sundried tomato sauce ciabatta bread add: turkey \$3 chicken \$4 avocado \$2.50		sautéed mushrooms caramelized onions Swiss cheese brioche roll au jus creamy horseradish	

ENTRÉES

CHILE VERDE	18	QUINOA CRUSTED SALMON	34
braised pork green sauce Spanish rice refried beans queso fresco pico de gallo guacamole corn or flour tortillas		citrus soy couscous pineapple red pepper dashi roasted spring vegetables pickled cucumbers radish	
GF BEEF TAQUITOS	16	BURRATA PRIMAVERA WITH PESTO	22
Spanish rice refried beans shredded lettuce guacamole chipotle ranch sauce		chitarra pasta oyster mushrooms asparagus sunburst squash lemon pistachios aleppo peppers micro basil sauce bianca Pecorino Romano cheese	

GF – Gluten Free **V** – 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.