

## STARTER COURSE

<b>FRUIT PLATE</b> seasonal fruits   fresh berries   banana nut bread	<b>12</b>	<b>SMOKED SALMON LOX</b> chive cream cheese   baby heirloom tomatoes   pickled shallots   capers   dill   egg yolk bottarga   everything bagel spice   extra virgin olive oil	<b>18</b>
<b>SOUTHWEST AVOCADO TOAST</b> multigrain toast   heirloom tomatoes   roasted corn   black beans   queso fresco   chipotle ranch   micro cilantro add: eggs <b>\$2</b>	<b>16</b>	<b>NIÇOISE TOAST</b> sourdough toast   albacore tuna   pickled shallots   Kalamata olives   heirloom tomatoes   8-minute egg   dill   extra virgin olive oil   paprika aioli   lemon	<b>18</b>

## ALL DAY BREAKFAST

*egg whites and gluten free bread available | substitute toast with breakfast pastry for \$2.50*

<b>YOUR OMELET</b> breakfast potatoes   toast choose three (3): bacon   ham   asparagus   spinach   mushrooms   tomatoes   onions   Monterey jack cheese   cheddar cheese   Swiss cheese specialty breakfast sausages <b>\$3</b> : jalapeño bacon cheddar   turkey maple add: crab <b>\$5</b>   smoked salmon <b>\$5</b>	<b>17</b>	<b>CHICKEN FRIED STEAK &amp; EGGS</b> two eggs any style   country gravy   breakfast potatoes   toast	<b>18</b>
<b>TWO EGG BREAKFAST</b> breakfast potatoes   toast choice of: ham steak   applewood smoked bacon   sausage patty specialty breakfast sausages <b>\$5</b> : jalapeño bacon cheddar   turkey maple	<b>16</b>	<b>EGGS BENEDICT</b> grilled English muffin   poached eggs   Canadian bacon   hollandaise sauce   breakfast potatoes	<b>16</b>
<b>NEW YORK STEAK &amp; EGGS</b> two eggs any style   sliced tomatoes   breakfast potatoes   toast	<b>22</b>	<b>CRAB CAKE BENEDICT</b> grilled English muffin   jumbo lump crab   sautéed spinach   tomatoes   poached eggs   hollandaise sauce   breakfast potatoes	<b>24</b>
<b>HOUSEMADE CORNED BEEF HASH</b> two eggs any style   breakfast potatoes   toast	<b>16</b>	<b>BUTCHER'S STEAK &amp; EGGS BENNY</b> Texas toast   chipotle aioli   black bean tomato salsa   hollandaise sauce   micro cilantro	<b>23</b>
<b>HUEVOS RANCHEROS</b> two eggs any style   refried beans   crisp tortillas   ranchero sauce   cilantro and onion mix   cumin crème   queso fresco   roasted jalapeño add: chicken <b>\$5</b>   carne asada <b>\$10</b>   chile verde <b>\$6</b>	<b>15</b>	<b>BANANAS FOSTER FRENCH TOAST</b> vanilla custard filling   whipped cream   candied pecans   banana brûlée   caramel drizzle	<b>15</b>
<b>ISLAND LOCO MOCO</b> steamed rice   shiitake mushroom gravy   burger patty   fried egg   Sriracha   furikake   scallions	<b>18</b>	<b>CONTINENTAL BREAKFAST</b> organic vanilla yogurt   mixed berries   granola choice of: cinnamon roll   blueberry muffin   croissant   cheese Danish   banana nut bread	<b>12</b>

## FEATURED SPECIALS

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

## APPETIZERS

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

## GREENS

<b>BABY ICEBERG WEDGE</b>	15	<b>HEIRLOOM TOMATO &amp; STEAK SALAD</b>	22
candied bacon   baby heirloom tomatoes   red onions   blue cheese crumbles   fried onions   chives   blue cheese dressing		6 oz. filet   blonde frisée lettuce   arugula   basil   parsley   pickled shallots   fresh mozzarella cheese   extra virgin olive oil   balsamic reduction   creamy chimichurri sauce	
add: chicken \$5		<b>GRILLED PEACH &amp; ARUGULA SALAD</b>	15
<b>SEARED AHI TUNA SALAD</b>	18	pancetta   gorgonzola dolce cheese   ciabatta croutons   honey lemon vinaigrette   balsamic reduction	
organic greens   pea shoots   cabbage   carrots   red onions   tuxedo sesame seeds   crispy wontons   ginger wasabi soy dressing			

## SAND WEDGES

*Served with waffle fries.*

<b>THE "CLUB" HOUSE SANDWICH</b>	16	<b>J.E. BACON CHEESEBURGER</b>	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   special chipotle sauce   brioche bun add: fried egg \$2   avocado \$2.50	
<b>SPINACH ARTICHOKE &amp; PORTOBELLO MUSHROOM PANINI</b>	15	<b>SHAVED PRIME SANDWICH</b>	16
caramelized onions   provolone cheese   balsamic reduction   sourdough bread add: bacon \$2   chicken \$5		sautéed mushrooms   caramelized onions   Swiss cheese   brioche roll   au jus   creamy horseradish	

## ENTRÉES

<b>CHILE VERDE</b>	18	<b>QUINOA CRUSTED SALMON</b>	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	
<b>BEEF TAQUITOS</b>	16	<b>BURRATA PRIMAVERA WITH PESTO</b>	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	