

# Journey's End

AT PECHANGA

## STARTER COURSE

### **FRUIT PLATE \$12**

Sliced seasonal fruits, fresh berries, banana nut bread

### **SMOKED SALMON PLATE \$18**

Thin sliced salmon, cherry tomatoes, red onions, 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 / substitute 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 or turkey maple. Add crab or smoked salmon for \$5)

### **TWO EGG BREAKFAST \$16**

Choice of ham steak, applewood smoked bacon or sausage patty, breakfast potatoes, toast. (Specialty Breakfast Sausages \$5: Jalapeño bacon cheddar or turkey maple)

### **NEW YORK STEAK & EGGS \$22**

Two eggs any style, sliced tomatoes, breakfast potatoes, toast

### **CORNERED BEEF HASH \$16**

House-made corned beef hash, two eggs any style, breakfast potatoes, toast

### **HUEVOS RANCHEROS \$15**

Two eggs any style, refried beans, crisp tortillas, ranchero sauce, cilantro-onions mix, cumin crème, queso fresco, roasted jalapeño. (Add chicken \$5, carne asada \$6, chile verde \$6)

### **ISLAND LOCO MOCO \$18**

Steamed white rice, shiitake 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

### **EGGS BENEDICT \$16**

Grilled English muffin, poached eggs, Canadian bacon, Hollandaise, breakfast potatoes

### **GRILLED PETITE FILET BENEDICT \$22**

Grilled English muffin, poached eggs, Hollandaise, puréed ranchero sauce, breakfast potatoes

### **CRAB CAKE BENEDICT \$24**

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)

## FEATURED ITEMS

### **FRENCH TOAST COMBO \$20**

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)

### **FRENCH TOAST \$13**

### **BELGIAN WAFFLE COMBO \$20**

Topped with fresh whipped cream, blueberries, strawberries & powdered sugar. Choice of bacon or sausage, two eggs any style. (Served with juice or coffee)

### **BELGIAN WAFFLE \$13**

Substitute specialty sausage \$5: Jalapeño bacon cheddar or turkey maple

 – Nuts  – Vegan  – 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** \$12

Sautéed shallots, garlic, bacon bits, shaved asiago, 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** \$15

Herb-garlic goat cheese spread, candied bacon, baby heirloom tomatoes, baby beets, diced red onions, blue cheese crumbles, creamy blue cheese dressing, fried onions, pea shoots  
*(Add filet medallions \$9, grilled chicken \$5)*

**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

**GF** **STEAK SALAD** \$22

Organic baby arugula, roasted red onions, organic heirloom tomatoes, blue cheese crumbles, filet medallions, white balsamic vinaigrette

**WINTER KALE SALAD** \$15

Organic baby kale, shredded Brussels sprouts, dried cranberries, gala apples, baby radish, candied pecans, goat cheese crumble, vanilla maple vinaigrette  
*(Add salmon \$8, grilled shrimp \$8, filet medallions \$9, grilled chicken \$5)*

## SAND WEDGES

(Served with waffle fries)

**THE "CLUB" HOUSE SANDWICH** \$16

Oven roasted chicken, applewood smoked bacon, mayonnaise, lettuce, tomato, wheat toast

**VG** **PORTOBELLO MUSHROOM PANINI** \$15

Organic baby arugula, heirloom tomato, roasted pepper, charred onions, herb-garlic cheese spread, sundried tomato sauce, ciabatta bread.  
*(Add chicken \$5, avocado \$2.50)*

**J.E. BACON CHEESEBURGER** \$18

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

## ENTRÉES

**CHILE VERDE** \$18

Pork braised in green sauce, Spanish rice, refried beans, queso fresco, pico, guacamole.  
*(Choice of flour or corn tortilla)*

**GF** **BEEF TAQUITOS** \$16

Spanish rice, refried beans, shredded lettuce, guacamole, chipotle ranch

**N** **JUMBO SHRIMP DIABLO PASTA** \$26

Bucatini pasta, fresh basil, spicy creamy vodka tomato sauce, basil pesto, asiago cheese, herb garlic crostini.

**CITRUS SALMON** \$32

Blood orange crème fraîche, romanesco rice, chili gremolata, micro arugula

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