

STARTER COURSE

🌱 N 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

🌱 N 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

CORNED 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

🌱 N BANANAS FOSTER

STUFFED FRENCH TOAST \$15

Vanilla custard stuffed French toast, whipped cream, candied pecans, banana brûlée & caramel drizzle

🌱 N 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)

BUTTERMILK PANCAKES COMBO \$20

Served with whipped butter, syrup, blueberries & strawberries. Choice of bacon or sausage, two eggs any style. (Served with juice or coffee)

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)

🌱 N BELGIAN WAFFLE \$13

🌱 N FRENCH TOAST \$13

🌱 N BUTTERMILK PANCAKES \$13

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

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

N **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

N – Nuts **VG** – Vegan **GF** – Gluten Free **N** – 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.