

# Journey's End AT PECHANGA

## STARTER COURSE

- ORGANIC VANILLA YOGURT** ..... \$7  
 Served with fresh granola & seasonal berries
- OATMEAL** ..... \$5  
 Served with raisins, almond brittle, brown sugar & milk
- FRUIT PLATE** ..... \$8  
 Served with banana nut bread
- SMOKED SALMON PLATE** ..... \$16  
 Salmon served with capers, hard-boiled egg, grilled pita bread, stone ground mustard cream cheese, cherry tomatoes & red onion

## ALL DAY BREAKFAST

- YOUR OMELET** ..... \$13  
 Served with Journey breakfast potatoes & choice of toast. Choice of any three items: bacon, ham, asparagus, spinach, mushroom, tomato, onion, Monterey jack, cheddar, or Swiss cheese. Egg whites  
*Gluten free bread available*  
*(Additional items .75 each. Add crab or smoked salmon \$2)*
- TWO EGG BREAKFAST** ..... \$12  
 Your choice of ham, applewood smoked bacon or sausage, breakfast potatoes & toast.  
*Gluten free bread available*
- NEW YORK STEAK & EGGS** ..... \$19  
 Served with tomato slices, breakfast potatoes & toast. *Gluten free bread available*
- CORNED BEEF HASH** ..... \$13  
 House-made corned beef hash, two eggs any style, breakfast potatoes & toast.  
*Gluten free bread available*
- CHICKEN FRIED STEAK & EGGS** ..... \$15  
 Two eggs any style, country gravy, breakfast potatoes & toast. *Gluten free bread available*
- HUEVOS RANCTHEROS** ..... \$13  
 Two eggs, beans, crisp tortillas, ranchero sauce, cilantro/onions mix, cumin crème & roasted jalapeno. *(Add chicken \$3, carne asada \$4)*
- ISLAND STYLE SKILLET** ..... \$16  
*(Hawaiian Loco Moco)*  
 Two eggs, over half pound grilled all beef burger patty, steamed white rice, shitake mushroom gravy, Sriracha drizzle & furikake
- EGGS BENEDICT** ..... \$13  
 Grilled English muffin, poached eggs on Canadian bacon with hollandaise sauce  
 Served with breakfast potatoes
- GRILLED TENDERLOIN BENEDICT** ..... \$17  
 Grilled English muffin topped with grilled tenderloin, poached eggs, pureed sauce rancheros & hollandaise sauce. Served with breakfast potatoes
- CRAB CAKE BENEDICT** ..... \$20  
 Grilled English muffin topped with seared jumbo lump crab cakes, sautéed spinach, sliced tomatoes, poached eggs with hollandaise sauce. Served with breakfast potatoes
- EGGS BENEDICT FLORENTINE** ..... \$12  
 Grilled English muffin topped with sautéed spinach, tomatoes, avocado, poached eggs, & hollandaise sauce. Served with breakfast potatoes
- BANANAS FOSTER STUFFED FRENCH TOAST** ..... \$13  
 Vanilla custard stuffed French Toast, whipped cream, candied pecans, banana Brulee & caramel drizzle

## FEATURED ITEMS

- FRENCH TOAST COMBO** ..... \$17  
*(Served with orange juice or coffee)*  
 Served with whipped butter, syrup, & fresh berries and topped with candied pecans & powdered sugar. Choice of bacon or sausage & two eggs any style
- FRENCH TOAST** ..... \$11
- BELGIAN WAFFLE COMBO** ..... \$17  
*(Served with orange juice or coffee)*  
 Topped with fresh whipped cream and garnished with blueberries or strawberries & powdered sugar. Choice of bacon or sausage & two eggs any style
- BELGIAN WAFFLE** ..... \$11

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

BREADED CHICKEN WINGS .....\*12

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

**CHICKEN VEGETABLE POTSTICKERS** .....\*12

Pan seared dumplings over Asian slaw. Served with wasabi-sesame ginger dipping sauce

## GREENS

GRILLED CHICKEN CAESAR.....\*13

Garlic citrus Caesar dressing.  
(Add grilled salmon or prawns \$6.75)

SEARTED AHI SALAD .....\*18

Rare tuna on a field of organic greens, shredded cabbage, carrots, red onions, toasted sesame seeds, crispy wontons with ginger wasabi soy dressing

CHOPPED SALAD WITH CITRUS PRAWNS .....\*19

Chopped baby iceberg, purple cabbage, citrus marinated prawns, red onions, egg, bacon, hearts of palm, tomatoes & tossed with lemon basil dressing

**ORGANIC HEIRLOOM TOMATO CARPACCIO** .....\*14

Thin sliced heirloom tomatoes, organic baby arugula tossed with white balsamic vinaigrette, capers, roasted shitake mushrooms, hearts of palm & shaved cucumber

**GF** TENDERLOIN SALAD .....\*16

Organic baby arugula, grilled red onion, heirloom tomatoes, blue cheese crumbles & white balsamic vinaigrette

## SAND WEDGES

(Served with Waffle Fries)

THE "CLUB" HOUSE SANDWICH .....\*13

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

TUNA SALAD SANDWICH .....\*12

Mayonnaise, lettuce & tomato. Choice of bread: wheat, white, sourdough or rye

**VEGGIE PANINI**.....\*13

With grilled asparagus, avocado, organic heirloom tomato, arugula, roasted pepper & Romesco sauce on ciabatta bread.  
(Add turkey \$2, add fresh mozzarella \$1)

GRILLED CHICKEN SANDWICH WITH ROMESCO SAUCE .....\*14

Herb-marinated grilled chicken breast, organic arugula, fresh mozzarella cheese, tomatoes, Applewood smoked bacon & romesco sauce on ciabatta bread

CHEESEBURGER .....\*13

Half-pound beef patty, choice of cheese, thousand island dressing, lettuce, tomato & pickle.  
(Add Applewood smoked bacon \$1, avocado \$2.50)

SHAVED PRIME SANDWICH .....\*16

Sautéed mushrooms, Swiss cheese, on a French roll served with au jus & creamy horseradish

## ENTREES

TEQUILA LIME CHICKEN PASTA .....\*18

Fettuccini pasta, onions, peppers, grape tomatoes & fresh cilantro

CHILE VERDE .....\*15

Pork braised in green sauce, Spanish rice, refried beans, queso fresco served with pico de gallo & guacamole. (Choice of flour or corn tortilla)

**GF** SURF, TURF & FRITES .....\*26

Grilled tenderloin, jumbo lump crab cakes, grilled asparagus, Charon sauce & garlic fries

BEEF TAQUITOS .....\*14

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

**GF** JAMBALAYA .....\*24

Sautéed jumbo prawns, kielbasa sausage, grilled chicken breast, Cajun tomato sauce over steamed white rice

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