



SPA AND MARINA – SAN DIEGO

BREAKFAST

AWAKEN YOUR SENSES!

Starbucks™ Table-Side French Press

Freshly Brewed Starbucks™ Coffee

Selection of Tazo Teas

Espresso, lattes and cappuccinos are also available.

FRUITS AND CEREALS

Steel Cut Oatmeal

Brown sugar and milk, served with roasted fruits

Seasonal Fruits and Berries

Yogurt Parfait

With granola and seasonal fruits

Organic Cereal

Ask your server for daily selections

SIGNATURE SPECIALTIES

Smoked Salmon

Built for you on a toasted bagel with cream cheese, tomatoes, onions and capers

Zucchini and Cheese Frittata

Gruyere, goat and white cheddar cheeses, tomato and onion.
Served with ciabatta toast

Ham and White Cheddar Panini

Fried egg, shaved ham and Dijon spread

BREAKFAST CLASSICS

Cinnamon French Toast

Butter and maple syrup, served with roasted fruit

Multi-Grain Banana Pancakes

Caramelized bananas, granola, maple syrup and butter

Pancakes

Topped with bananas and raspberries

Belgian Waffles

With fruit compote, butter and warm maple syrup

Corned Beef Hash

Poached eggs and Chipotle sauce

The Benedict

Traditional with Canadian bacon, a toasted muffin and hollandaise sauce

Crab Cake Benedict

Over homemade crab cake and spinach

EGGS

All egg dishes are served with roasted red bliss potatoes and your choice of toast.
Eggbeaters, egg whites and organic eggs are available upon request.

Two Eggs, Any Style

Served with bacon, ham or sausage

Three-Egg Omelette

With your choice of fillings

Mushroom and Pepper Egg-White Omelette

Served with low-fat mozzarella and roasted tomato

Petite Filet and Eggs

Grilled tomato Provencal, roasted potatoes and hollandaise sauce

SIDES

Organic Eggs

Bacon

Sausage

Ham

Bagel and Cream Cheese



LUNCH

STARTERS

Crispy Chicken Wings

tossed in spicy buffalo sauce served with bleu cheese and celery sticks

Chicken Al Pastor Quesadilla

corn and flour tortillas filled with pulled chicken, Oaxaca cheese and roasted tomato salsa. Served with sour cream

Cuban Beef Picadillo Empanadas

Cuban style beef filling served with a Chipotle aioli

Shrimp and Scallop Ceviche

cooked and marinated shrimp

SOUPS & SALADS

Caesar Salad

chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton

Top it with chicken, salmon or shrimp

Traditional Cobb Salad

grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-Dijon dressing

Avocado and Tomato Salad

red onions, red bell peppers drizzled with cumin dressing

Apple Endive and Feta Salad

mixed with lemon thyme dressing

Field Green Salad

dried cranberries, candied pecans, feta, red onions, tossed in a white balsamic vinaigrette

Top it with chicken, salmon or shrimp

Roasted Chicken Tortilla Soup

avocado and pico de gallo

Soup of the Day

please ask your server for the chef's selection

PASTA, PIZZA & SANDWICHES

Chicken Sandwich

grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread.
Served with a fresh cucumber salad

Angus Burger

8 oz grilled burger, crisp lettuce, sliced tomato and red onion garnishes.
French fries and mustard herb dip

English -Style Club Sandwich

shaved turkey, smoked bacon, fried egg, and Dijon spread

Marinated Portabello Burger

garlic aioli, crisp lettuce, sliced tomato on an oat bun. Served with a cucumber salad

Four Cheese Pizza

parmesan, mozzarella, queso fresco, and monterey jack cheeses melted over marinara sauce

Margherita Pizza

fresh roma tomatoes, grated mozzarella, basil on a toasted pignoli

BBQ Chicken Pizza

red onions, roasted corn, cilantro and bacon

Traditional Pepperoni Pizza

mozzarella cheese, house made marinara and pepperoni

Whole Wheat Penne

zucchini, fresh herbs and goat cheese



SPA AND MARINA – SAN DIEGO

DINNER

TEMPTING STARTERS

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tossed in spicy buffalo sauce, served with blue cheese and celery sticks

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Margherita Pizza

fresh roma tomatoes, grated mozzarella, basil on a toasted pignoli

BBQ Chicken Pizza

red onions, roasted corn, cilantro and bacon

Traditional Pepperoni Pizza

mozzarella cheese, house made marinara and pepperoni

ENTREES

Whole Wheat Penne

zucchini, fresh herbs and goat cheese

Herb Roasted Organic Chicken

wild mushroom hash, shallot and thyme jus

Sweet Corn Ravioli

corn, tomato, spinach and onion sauté'

Pan Roasted Salmon

parmesan roasted potatoes, tomato and squash ragout

Grilled New York Steak

garlic, chive and olive oil mash, balsamic mushroom confit with seasonal vegetables

Shrimp Pasta Provencal

roasted tomatoes, garlic toast, basil, pignoli and white wine

Fennel Dusted Scallops

served with island salsa and sweet potato mash



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DESSERTS

Triple Chocolate Mousse

layers of white and dark chocolate with an Oreo cookie foundation

Crème Brûlée Cheesecake

creamy cheesecake, caramelized sugar and graham cracker crust

Tres Leches

light sponge cake, fresh berries and whipped cream

Pineapple Upside Down Cake

caramelized pineapples, citrus scented cake and shredded coconut