

AWAKEN YOUR SENSES!

Starbucks™ Table-Side French Press	\$6.00 per person
Freshly Brewed Starbucks™ Coffee	3.00 per person
Selection of Tazo Teas	4.00 per person

Espresso, lattes and cappuccinos are also available.

BREAKFAST BUFFET

Full American Buffet	\$19.75
<i>Chef's selection of cheese, scrambled eggs, breakfast potatoes, crisp bacon, sausage, cold cereals, cream of wheat, oatmeal, coffee, juice, tea, milk, breakfast pastries, sliced breads, bagels with assorted cream cheeses, fresh seasonal fruit, fruit yogurt, nuts and dried fruit.</i>	
Brunch Buffet	22.00
<i>The full American buffet plus our interactive omelette station, waffle station, assorted meats & cheeses and our executive chef's brunch specialties</i>	
Continental Breakfast	14.75
<i>Includes assorted pastries, milk, yogurt, cereals, fresh fruit, coffee and juice</i>	

FRUITS AND CEREALS

Steel Cut Oatmeal	\$8.00
<i>Brown sugar and milk, served with roasted fruits</i>	
Seasonal Fruits and Berries	10.50
Yogurt Parfait	8.50
<i>With granola and seasonal fruits</i>	
Organic Cereal	6.00
<i>Selection of organic cereals</i>	

An 18% gratuity will be added to parties of eight or more.

EGGS

*All egg dishes are served with roasted fingerling potatoes and your choice of toast.
Egg beaters, egg whites and organic eggs are available upon request.*

Two Eggs, Any Style <i>Served with bacon, ham or sausage</i>	\$12.50
Three-Egg Omelette <i>With your choice of fillings</i>	14.00
Mushroom and Pepper Egg-White Omelette <i>Served with low-fat mozzarella and roasted tomato</i>	14.00

BREAKFAST CLASSICS

Sticky-Bun French Toast <i>Topped with berries and pecans</i>	\$13.00
Multi-Grain Banana Pancakes <i>Caramelized bananas, granola, maple syrup and butter</i>	12.50
Pancakes <i>Topped with bananas and raspberries</i>	12.50
Belgian Waffles <i>With fruit compote, butter and warm maple syrup</i>	12.50
Corned Beef Hash <i>Poached eggs and chipotle sauce</i>	15.00
The Benedict <i>Traditional with Canadian bacon, a toasted muffin and hollandaise sauce</i>	15.50
California Benedict <i>Over sautéed artichokes, avocado, roasted peppers and black olives</i>	16.00
Huevos Rancheros <i>Two eggs, any style, on a bed of corn tortillas, refried beans, California avocado, sour cream and ranchero sauce</i>	13.50
Steak and Eggs <i>Grilled New York steak with your style of eggs, tomato provencal, asparagus and roasted fingerling potatoes</i>	19.00

Raw or undercooked eggs, meat, fish or poultry products may be hazardous to your health

SIGNATURE SPECIALTIES

Smoked Salmon <i>Built for you on a toasted bagel with cream cheese, tomatoes, onions and capers</i>	\$14.00
Zucchini and Cheese Frittata <i>Gruyere, goat and white cheddar cheeses, tomato and onion. Served with ciabatta toast</i>	14.00
Ham and White Cheddar Panini <i>Fried egg, shaved ham and Dijon spread</i>	12.50
SoCal Breakfast Wrap <i>Flour tortilla, eggs, potatoes, chorizo, onions, peppers and cheddar cheese with roasted salsa</i>	12.50

SIDES

Organic Eggs	\$4.00
Bacon, Sausage or Corned Beef Hash	4.50
Roasted Fingerling Potatoes	4.50
Cereal with Fruit or Berries	5.50
Cottage Cheese	4.00
Yogurt	4.00
Toast: White, Wheat, Rye, Raisin or Sourdough	4.00
English Muffin	4.00
Toasted Bagel with Cream Cheese	4.00
Muffin, Croissant or Danish	4.00

Please notify your server if you have any food allergies or require special food preparation

Appetizers, Soups & Salads

Fennel Dusted Scallops	\$ 13
Island salsa and sweet potato mash	
Classic Calamari	9
Golden crisp fried calamari and plum tomato sauce	
Anaheim Chili Cheese Fundido	9
Oaxaca, pepper jack cheese, tortilla chips and fry bread	
Chicken al Pastor Quesadilla	9
Corn and flour tortillas filled with pulled chicken, Oaxaca cheese and roasted tomato salsa. Served with sour cream	
Hummus and Grilled Flat Bread	7
Seasonal Soup Of The Day	6
Chef's daily soup creation	
Roasted Chicken Tortilla Soup	7
Avocado and pico de gallo	
Mediterranean Salad	7
Baby cucumbers, sweet peppers, vine tomatoes, sweet onion and kalamata olives with feta and basil vinaigrette	
Gorgonzola and Walnut Salad	7
Baby spinach, fresh strawberries and white balsamic vinaigrette	
Honey Crunch Salad	7
Crisp Romaine lettuce, jicama, baby bell peppers, roasted corn and toasted almonds. Tossed with honey-mustard dressing	
Caesar Salad	7
Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton	
Traditional Cobb Salad	13
Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes. Tossed with lemon-Dijon dressing	

Top it with grilled chicken or crispy chicken tenders...\$7
Top it with sautéed shrimp or 6 oz grilled New York steak...\$8

Entrées, Sandwiches & Wraps

All sandwiches and wraps are served with French fries, fruit or cucumber salad

Beef Fajita Wrap **\$ 13**

Seasoned filet of beef strips, peppers and onion, lettuce, Oxaca cheese and pico de gallo

Turkey Chipotle Wrap **12**

Shaved roasted turkey, Swiss cheese, chipotle spread wrapped in a whole wheat tortilla. Served with roasted tomato salsa

Ahi Tuna Sandwich **13**

Avocado, wasabi spread, sprouts, tomato and lettuce on ciabatta

Chicken Sandwich **12**

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

English-Style Club Sandwich **12**

Shaved turkey, smoked bacon, fried egg and Dijon spread

Grilled Beef Flank Steak **19**

Butternut squash and cremini mushroom hash

Californian Grilled Cheese Sandwich **12**

Three cheeses melted on sourdough bread, bacon, tomato, avocado

Whole Wheat Penne with Romano Beans **12**

Zucchini, eggplant, fresh herbs and goat cheese

Angus Burger **12**

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

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Desserts

Oreo Cookie Cheesecake

Vanilla cheesecake on a cookie crust and a fresh berries

\$ 7

Classic New York Cheesecake

Raspberry Coulis

7

Chocolate Pots Du Crème

Garnished with whipped cream and chocolate shavings

7

Homemade Apple Tart A La Mode

7

Ice Cream

5

Beverages

Infused Ice Tea

\$ 4

Voss Bottled Water

5

Coffee

3

Cappuccino

4

Espresso

4

Tazo Teas

4

Appetizers, Soups & Salads

Shrimp Cocktail	\$ 13
Tequila-lime cocktail sauce	
Fennel Dusted Scallops	13
Island salsa and sweet potato mash	
Classic Calamari	9
Golden crispy fried calamari and plum tomato sauce	
Anaheim Chili Cheese Fundido	9
Oaxaca, pepper jack cheese, tortilla chips and fry bread	
Chicken al Pastor Quesadilla	9
Corn and flour tortillas filled with pulled chicken, Oaxaca cheese and roasted tomato salsa. Served with sour cream	
Seasonal Soup Of The Day	6
Chef's daily soup creation	
Roasted Chicken Tortilla Soup	7
Avocado and pico de gallo	
Small Field Greens Salad	5
Cherry tomatoes and carrots with choice of dressing	
Mediterranean Salad	7
Baby cucumbers, sweet peppers, vine tomatoes, sweet onion and Kalamata olives with feta and basil vinaigrette	
Gorgonzola and Walnut Salad	7
Baby spinach, fresh strawberries and white balsamic vinaigrette	
Caesar Salad	7
Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton	

Top it with grilled chicken or crispy chicken tenders... \$7
Top it with sautéed shrimp or 6 oz grilled New York Steak... \$8

Entrées & Sandwiches

Grilled New York Steak Mashed potatoes and grilled seasonal vegetables	\$ 26
Grilled Beef Flank Steak Butternut squash and cremini mushroom hash	19
BBQ Baby Pork Ribs Chipotle BBQ sauce, corn and baked ranch beans	19
Roasted Half Chicken with Lemon Herb Buttermilk whipped potatoes, sweet corn and pan chicken jus	19
Coastal Shrimp & Scallop Scampi Risotto, peas, carrots and lemon beurre monte	25
Grilled Salmon Harvest blend rice and tomato vinaigrette	18
Pacific Market Fish of the Day	Market Price
Whole Wheat Penne with Romano Beans Zucchini, eggplant, fresh herbs and goat cheese	12
Angus Burger 8 oz grilled burger, crisp lettuce, sliced tomato, red onion garnishes. French fries and mustard herb dip	12

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Desserts

Oreo Cookie Cheesecake \$ 7
Vanilla cheesecake on a cookie crust and a fresh berries

Classic New York Cheesecake 7
Raspberry Coulis

Chocolate Pots Du Crème 7
Garnished with whipped cream and chocolate shaving

Homemade Apple Tart A La Mode 7

Ice Cream 5

Beverages

Infused Ice Tea \$ 4

Voss Bottled Water 5

Coffee 3

Cappuccino 4

Espresso 4

Tazo Teas 4