



all day breakfast

cinnamon swirl french toast 12
golden brown cinnamon bread
with warm maple syrup and
orange-honey butter
side of bacon or sausage

roasted apple pancakes 12
cinnamon streusel, warm maple syrup
and orange-honey butter
side of bacon or sausage

lobster omelet 15
sautéed lobster, onions, mushrooms
and smoked mozzarella, hollandaise sauce,
breakfast potatoes

huevos rancheros 15
two fried eggs over soft corn tortillas with
refried beans, cheddar cheese, guacamole,
ranchero sauce

crab cake benedict 15
sally's crab cakes topped with poached eggs
and hollandaise on a fresh baked croissant,
breakfast potatoes

steak burrito 12
beef rib eye, scrambled eggs,
onions, bell peppers, cheddar cheese with
guacamole and ranchero sauce

prosciutto and sun dried tomato omelet 12
prosciutto, spinach, brie,
breakfast potatoes

egg white frittata 12
cherry tomatoes, roasted potatoes,
spinach and boursin cheese, basil pesto

two eggs any style 12
potatoes, croissant and your
choice of bacon or sausage

sides 3
egg bacon sausage potatoes croissant

lunch selections

crab cakes 13
jumbo lump blue crab meat,
caper remoulade, tomato relish

roasted tomato bisque 7
crème fraiche and herb lavosh

shiitake chicken spring rolls 10
cilantro dipping sauce

california greens 8
tomato and cucumber,
sun dried cherry dressing

baja cobb salad 16
seared scallops, shrimp, avocado, tomato on
butter lettuce, creamy pancetta & onion dressing

caribbean grilled chicken salad 16
jerk seasoned chicken, mandarin oranges,
strawberries, papaya, mango, avocado, mixed greens,
orange raspberry vinaigrette and
honey macadamia nut dressing

classic caesar salad 14
baby romaine, fresh parmesan anchovies &
croutons, classic caesar dressing
blackened shrimp or ahi tuna 16

portobello panini 14
watercress, roasted bell pepper, goat cheese and
sun-dried tomato aioli served on ciabatta bread
with seasoned fries

king crab sandwich 17
king crab, blue crab, pancetta bacon,
tomato and avocado served on brioche
with seasoned fries

fish and chips 16
steak fries, malt vinegar, tartar and
spicy tamarind sauces

kobe style beef burger 16*
aged cheddar, swiss or smoked mozzarella,
lettuce, tomato and caramelized onions on brioche,
with lemon pepper aioli and seasoned fries

general manager: **chris reid**

chef de cuisine: **sarah linkenheil**

please notify your server if you have any food allergies
raw or undercooked food may be hazardous to your health
an 18% gratuity will be added to parties of six or more