

all day breakfast

cinnamon swirl french toast 12

golden brown cinnamon bread
with warm maple syrup and
orange-honey butter
choice of bacon or sausage

original dutch blueberry pancake 12

fresh blueberries baked into
a signature european sweetened batter
choice of bacon or sausage

crab cake benedict 18*

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

lobster omelet 15

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

huevos rancheros 10*

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

steak and eggs 15*

skirt steak, poached eggs,
chipotle hollandaise, breakfast potatoes

chorizo and roasted pepper omelet 13

cheddar cheese, anaheim and red peppers,
ancho chile hollandaise, breakfast potatoes

egg white frittata 10

cherry tomatoes, roasted potatoes,
spinach and boursin cheese, basil pesto

two eggs any style 12*

potatoes, croissant and choice of
bacon or sausage

sides 3

egg bacon sausage potatoes croissant

lunch selections

crab cakes 16

jumbo lump blue crab,
tomato relish and old bay aioli

roasted tomato bisque 7

crème fraiche and herb lavosh

california greens 8

tomato and cucumber,
lemon-herb dressing

shitake chicken spring rolls 10

carrots, daikon sprouts,
cilantro dipping sauce

baja cobb salad 18

seared scallops, shrimp, avocado, tomato on
butter lettuce, creamy pancetta-onion dressing

caribbean grilled chicken salad 17

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

peppered tuna caesar salad 17*

baby romaine, fresh parmesan,
croutons, balsamic reduction,
classic caesar dressing
(blackened shrimp available upon request)

portobello panini 14

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

king crab sandwich 18

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

all-natural beef burger 16*

aged cheddar, swiss or smoked mozzarella,
lettuce, tomato and caramelized onions on brioche,
with lemon pepper aioli and seasoned fries
(homemade turkey burger upon request)

fish and chips 18

sea bass, steak fries, malt vinegar,
tartar and spicy tamarind sauces

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