

BREAKFAST

***Argyle Eggs Benedict**

nueske's canadian bacon, bloomsdale spinach hollandaise, argyle potatoes

Monte Cristo

california white cheddar, black forest ham slow cooked turkey, seasonal fruit jam,

***Build Your Own Omelet**

*choice of 3 ingredients:
ham, bell peppers, tomato, red onion, spinach mushrooms, bacon, cheddar cheese*

Argyle Waffle

strawberry mascarpone

***Egg White Frittata**

local corn, spinach, summer squash ricotta cheese

***Huevos Rancheros**

eggs sunny side up, corn tortillas, roasted peppers monterey jack cheese, bacon, pinto beans guacamole, roasted salsa

***Argyle Breakfast**

two eggs any style, pancakes breakfast meat, juice and coffee

***Steak & Eggs**

flat iron steak 6 oz, kuroushi farms, oregon two eggs any style, argyle potatoes

***Smoked Salmon Bagel**

tomato, red onion, cream cheese dill, capers, lemon

ARGYLE ACES

Aviara Club

slow cooked turkey, butter lettuce applewood smoked bacon, tomato caramelized onion bread

Aviara Golfer

half aviara club sandwich cup of tomato basil soup or daily soup

SOUPS & SALADS

Tomato Basil Soup

aged ricotta, basil

***Caesar Salad**

hearts of romaine, parmesan sun-dried tomatoes, croutons

***Seafood Caesar Salad**

hearts of romaine, shrimp, crab sun-dried tomatoes, croutons, parmesan

Cobb Salad

grilled natural chicken, blue cheese bacon, free range eggs, tomato, avocado ranch dressing

ENTREES

Crab White Cheddar Melt

snow crab, mornay sauce, sourdough

***"The Burger"**

6 oz. grass fed patty, arugula, onion applewood-smoked bacon and red wine compote garlic aioli, smokey oregon blue and gruyere

Coffee Smoked Brandt Beef Brisket

swiss cheese, tobacco onions, au jus, torpedo roll

BEVERAGES

Illy Coffee Regular or Decaffeinated Espresso, Macchiato, Latte or Mocha Cappuccino

Loose Leaf Tea

Freshly Brewed Iced Tea

Assorted Soft Drinks

The Original Arnold Palmer

Juice

Juice of the Day

COCKTAILS

Argyle Bloody Mary

vodka, house made bloody mary mix

Mimosa

*prosecco with a choice of:
orange, cranberry, grapefruit or juice of the day*

Chef De Cuisine William Griggs

Parties of 8 or Larger will be subject to an 18% Gratuity Charge

*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.