

WEEKEND BRUNCH

SANGRIA • BLOODY MARY • BLOOD PEACH BELLINI 10
BOTTOMLESS GLASS OF CHAMPAGNE OR MIMOSA 13

LUNCH SPECIALTIES

Ultimate BLT 15

pecan wood smoked bacon, fresh mozzarella, tomato, and lettuce with a basil aioli on grilled sourdough and served with kale quinoa salad

Grilled Ahi Burger 18

sashimi grade ahi on a wheat bun with jalapeño tartar sauce, tomato, sprouts, and swiss cheese served with caesar salad

Monte Cristo Sandwich 16

turkey, ham, and swiss on egg bread, dipped in a light batter and grilled; served with fresh fruit

Prime Rib French Dip Sandwich 17

sliced prime rib and melted gruyere and sautéed onions on a crusty roll served with creamed horseradish, au jus, and french fries

Chicken Cashew Croissant 15

mildly curried chicken cashew salad with raisins, onions, and alfalfa sprouts in a croissant with swiss cheese; served with cranberry sauce and fruit

Angus Hamburger 14

hand pressed angus beef, charbroiled and served with lettuce, tomato, pickles, 1000 island, and french fries
add any of the following for 2.00 each:
avocado • pecan smoked bacon • cheese

Fish & Chips 18

our friend Ann Dreyer's light and crispy fish with french fries, cole slaw, and jalapeño tartar sauce

Angel Hair Pasta 14

with olive oil, fresh basil, roma tomatoes, goat cheese and toasted pine nuts

Prime Rib 23

aged angus beef, slow roasted and served with garlic mashed potatoes and vegetables

Cedar Planked Salmon 20

6 oz. roasted with a maple-soy glaze and served with whole grain mustard garlic mashed potatoes and vegetables

BREAKFAST SPECIALTIES

Classic Eggs Benedict 13

traditionally prepared and served with fresh fruit

Crab-Scallop Cake Benedict 16

poached eggs over crab & scallop cakes with hollandaise and a ribbon of spicy red pepper sauce served with potatoes and fruit

Seafood Omelet 16

shrimp, crab, and scallops with Havarti cheese and dill hollandaise served with breakfast potatoes and fresh fruit

Oaxacan Scramble 13

three eggs scrambled with fresh jalapeño's, tortilla chips, cilantro, green onion, bell peppers, feta cheese, & chorizo with avocado, sour cream, breakfast potatoes and fruit

Crème Brulee French Toast 12

decadent baked french toast served with maple syrup, bacon, and fresh fruit

New York Steak & Eggs 20

6 oz. New York strip served with two eggs any style, country potatoes and choice of toast

Two Eggs, Any Style 13

served with choice of bacon, ham or sausage, country potatoes and choice of toast

Veggie Omelet 12

spinach, mushrooms, peppers and onions, country potatoes and choice of toast

Waffle & Berries 12

belgian waffle topped with whipped cream and seasonal mixed berries, maple syrup on the side

Banana Pecan Pancakes 14

whole grain pancakes with sliced bananas and toasted pecans, served with cinnamon whipped cream, pure maple syrup and applewood smoked bacon

SALADS

Caesar Salad 15

chicken 17 ahi 19
crisp romaine hearts tossed with garlic croutons and shaved parmesan

House Salad 15

chicken 17 ahi 19
mixed field greens tossed in a balsamic vinaigrette with apples, candied walnuts, and bleu cheese

Chopped Italian Salad 16

chicken, lettuce, tomato, fontina cheese, garbanzo beans, dry salami, kalamata olives, and fresh basil are chopped and tossed with a dijon vinaigrette and parmesan cheese

Salmon-Spinach Salad 21

roasted salmon over baby spinach with, fresh dill, red grapes, bacon, goat cheese, green onion, oranges, jicama, and strawberries tossed with a raspberry vinaigrette

'Brown Derby' Style Cobb Salad 16

turkey, tomato, avocado, bacon, egg, bleu cheese, romaine, and lettuce are finely chopped like the original restaurant and tossed in a creamy vinaigrette

Marcy's Divine Salad 16

barbecued chicken and mixed baby greens are tossed with apples, bleu cheese, red onion, cilantro, corn, spicy peanuts, ranch dressing and crisp tortilla strips

Seared Ahi Salad 21

marinated, seared rare ahi over field greens with portobello mushrooms, sweet peppers and toasted sesame seeds with a wasabi-ginger vinaigrette

Seafood Salad 21

shrimp, crab, and scallops with asparagus, marinated cucumber, artichoke hearts, egg, olives, and tomato over mixed greens with 1000 island on the side

we will happily split your meal for \$3