

WEEKEND BRUNCH

SANGRIA • SMOKY BLOODY MARY • BLOOD PEACH BELLINI 11

BOTTOMLESS GLASS OF CHAMPAGNE OR MIMOSA 15

LUNCH SPECIALTIES

Ultimate BLT 17

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

*Grilled Ahi Burger 19

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

Monte Cristo Sandwich 18

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

Prime Rib French Dip Sandwich 18

sliced prime rib, melted Gruyère and sautéed onions on a crusty roll; served with creamed horseradish, au jus, and French fries

Chicken Cashew Croissant 17

mildly curried chicken salad (mayonnaise, onions, celery and raisins) topped with cashews in a croissant with Swiss cheese served with cranberry sauce and fresh fruit

Angus Hamburger 15

hand pressed Angus beef charbroiled and served with lettuce, tomato, pickles, 1000 island, and French fries

• may sub portabella mushroom at no extra cost

may add any of the following for 2.00 each:

avocado • pecan smoked bacon • cheese

Vegan Hamburger 18

plant based, charbroiled and served on toasted sourdough with lettuce, tomato, pickles, and French fries

Fish & Chips 19

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

Angel Hair Pasta 16

with olive oil, fresh basil, garlic, Roma tomatoes, mushrooms, spinach, goat cheese and toasted pine nuts

BREAKFAST SPECIALTIES

Classic Eggs Benedict 15

traditionally prepared and served with fresh fruit and breakfast potatoes

Crab-Scallop Cake Benedict 18

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

Seafood Omelet 18

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

Oaxacan Scramble 15

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

French Toast 13

French toast served with maple syrup, butter, bacon, and fresh fruit

New York Steak and Eggs 23

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

Two Eggs, Any Style 14

served with bacon, breakfast potatoes, fresh fruit and choice of toast

Veggie Omelet 13

spinach, mushrooms, peppers and onions, breakfast potatoes, fresh fruit and choice of toast

HOUSE SPECIALTIES

Prime Rib 26

10 oz. aged Angus beef, slow roasted and served with garlic mashed potatoes, vegetables and creamy horseradish

Cedar Planked Salmon 23

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

SALADS

*Caesar Salad 16 chicken 18 calamari 18 *ahi 20
crisp romaine hearts tossed with garlic croutons and shaved Parmesan

House Salad 16 chicken 18 calamari 18 *ahi 20
mixed field greens tossed in a balsamic vinaigrette with apples, candied walnuts, and bleu cheese

Chicken Papaya Salad 18

mildly curried chicken salad (mayonnaise, onions, celery and raisins) topped with cashews and filled in half of a ripe papaya served with fresh fruit and batter bread

Chopped Italian Salad 18

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 24

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 18

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 18

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

*Seared Ahi Salad 24

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

Seafood Salad 26

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

SIDES

Side of 2 eggs 6.00

Side of breakfast Potatoes 5.00

Side of Bacon 5.00

Side of Toast 3.00

we will happily split your meal for \$5

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*