

BRUNCH

BRUNCH ENTREES

American Breakfast 15

Two eggs cooked your way, choice of bacon, sausage or ham, choice of toast

Omelette of the Day 15

Chef's selection

Steak & Eggs 30

8 oz Filet Mignon with two eggs cooked your way

choice of hashed brown potatoes or rosemary breakfast potatoes for the above

Breakfast Burrito 14 *served with a mixed green salad*

Scrambled eggs or egg whites, bacon, cheddar cheese, hashed brown potatoes wrapped in a flour tortilla

Tofu Scramble 13

Grilled tofu scrambled with roasted vegetables and tomatillo salsa

Salmon Bagel 15

Smoked salmon, arugula, cream cheese, dill, chives, on a toasted plain bagel

Avocado Bagel 11

Avocado, arugula, tomato, olive oil, pine nuts on a toasted plain bagel

Quiche Lorraine 14 *served with a mixed green salad*

Open faced pastry crust with a filling of eggs, ham, cheese, light cream, minced onions

Spinach Quiche 14 *served with a mixed green salad*

Open faced pastry crust with a filling of eggs, spinach, cheese, light cream, minced onions

BENEDICTS

SERVED ON AN ENGLISH MUFFIN WITH HOUSEMADE HOLLANDAISE & HASH BROWNS

Traditional Benedict 14 bacon & poached egg

Florentine Benedict 14 sauteed spinach & poached egg

Salmon Benedict 15 smoked salmon & poached egg

BRUNCH SWEETS

Banana Fosters French Toast 14

Brioche french toast with meyers dark rum sauce & bananas

Macadamia Nut Pancakes 14

Housemade pancakes served with coconut syrup & roasted macadamia nuts

ACAI BOWLS & PARFAITS

Malibu Bowl 13

Acai blend with housemade granola, strawberries, bananas, blueberries & coconut sprinkles

Honolulu Bowl 13

Acai blend with housemade granola, pineapple, strawberries, blueberries, raspberries & coconut sprinkles

Becca Bowl 13

Acai blend with chia seeds, housemade granola, bananas, kiwis, green grapes, & coconut sprinkles

Parfait 11

Greek yogurt or honey greek yogurt topped with housemade granola & seasonal berries

SMOOTHIES

Veggie 12

coconut water, lime, kale, mint, pineapple, banana, alcohol free liquid stevia

Protein Cobra 12

peanut butter, banana, cacao powder, almond milk, chia seeds

Red 12

red grapes, dates, bananas, pomegranate, orange juice, cardomom

FRESH SQUEEZED JUICES

Orange / Grapefruit / Apple / Carrot / Beet / Pineapple

8

House Green: mix of green apple, green grapes, cucumber, lime, mint 9

FLATBREADS *served after 12**gluten free crust +4*

MOZZARELLA/PROVOLONE CHEESE BLEND IS USED ON ALL FLATBREADS

Margherita 14

housemade marinara, provolone, roma tomatoes, basil, fresh mozzarella

Mushroom 17

roasted garlic puree, chef's blend mushroom, caramelized onion, goat cheese, rosemary

Spicy Chicken Sausage 17

basil pesto, spicy chicken sausage, roasted peppers, brocolinni

SALADS *add free range chicken breast 8 shrimp 8 today's catch 10***Citrus Salad 13 v**

shredded kale, thinly sliced jalapenos, grapefruit, goat cheese with our housemade vinaigrette

Nicoise Salad 21

mixed greens, fresh albacore tuna, hard boiled egg, potatoes, cherry tomatoes, green beans, red onions, kalamata olives, vinaigrette dressing

Quinoa Tomato Salad 13

white quinoa, yellow and red grape tomatoes, mozzarella, basil, balsamic dressing

Apple & Prosciutto Salad 16

arugula, fuji apples, havarti cheese, prosciutto, lemon vinaigrette

Chicken Caesar 17

grilled free range chicken breast, romaine, brioche crouton, parmesan

SANDWICHES & BURGERS

served with a side of green salad, french fries or sweet potato fries (+2.00)

Chicken Sandwich 16

chicken breast, romaine lettuce, tomatoes, garlic aioli on a french baguette

Fish Sandwich 18

daily catch in a light tempura batter, butter lettuce, tomatoes, housemade relish, brioche bun

Kristy's Burger 19

prime beef patty topped with applewood smoked bacon, gruyere cheese, butter lettuce, tomato, maple onion jam, garlic aioli on a brioche bun

Black Bean Burger 16 v gf

vegetarian black bean patty, tomatoes, caramelized onions, roasted red bell peppers on gluten free bread

ENTREES *served after 12***Hong Kong Style Catch m/p**

steamed fresh catch topped with asian spices, ginger, scallions, mushrooms sizzled with peanut oil served with tamaki gold white rice & broccolini

Fish & Chips 22

lightly tempura battered fresh catch with housemade tartar sauce & french fries

Seafood Linguini 27

linguini with pan seared scallops, shrimps, clams tossed in a white wine sauce

Filet Mignon 33

8 oz filet mignon with a dijon cream sauce, mashed potatoes, sauteed spinach

PASTA *add free range chicken breast 8 shrimp 8 meatballs 8 fresh catch 10***Penne Marinara 12**

Housemade marinara and parmesan cheese

Pasta Primavera 14

Angel hair pasta with tomatoes, garlic, basil, olive oil and parmesan cheese

NON-ALCOHOLIC BEVERAGES**Coke / Diet Coke / Sprite / Iced Tea / Lemonade 4****Juices: Cranberry / POG 5****Coffee Reg or Decaf 4 / Hot Tea 5**

*Caesar dressing contains raw egg. Menu items served raw or rare including meat, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server if you have any food allergies. Peanut oil is used in our preparation of our cooking. Our food is seasoned well, if you would like it lightly seasoned let us know.