

Breakfast Served 8:00 A.M. – 1:00 P.M.

Benedicts

2 eggs poached over toasted english muffin; served with cottage potatoes & hollandaise

Veggie ~ 10.75

spinach, mushroom, tomato & avocado

Classic ~ 10.25

hickory smoked ham

★ **Southwestern** ~ 11.75

carnitas, green chilies, bermuda onions
& chipotle hollandaise (oh so spicy!)

Omelets & Au Gratin Scrambles

omelets served with cottage potatoes & choice of toast*

scrambles made with eggs & our famous au gratin potatoes; served with choice of toast*

egg white omelet/scramble available on request ~ substitute: tofu scramble 1.00

★ **Kitchen Sink** ~ 11.75

bacon, breakfast sausage, ham, sweet peppers,
bermuda onions, mushrooms, swiss, j&c cheese

Shroomer ~ 9

exotic mushrooms, caramelized onions, spinach
& swiss cheese

S.O.B. (South of the Border) ~ 9.75

green chilies, bermuda onions, rancheros sauce,
j&c cheese

add: carnitas 3.00

Cheesy Pig ~ 9

apple wood smoked bacon, j&c cheese

Greek Goddess ~ 9

spinach, tomatoes, feta & kalamata olives

Hawg ~ 10

apple wood smoked bacon, breakfast sausage, ham,
j&c cheese

Just Cheese ~ 8

j&c cheese

Arti-Avo ~ 11

avocado, baby artichokes, caramelized onions
& swiss cheese

Pancakes, Waffles & French Toast

add 3.00: caramelized brown sugared bananas ~ or ~ sautéed cinnamon apples ~ sugar-free syrup available

add: 2 eggs & choice of meat* 4.25

Tahitian Vanilla French Toast ~ 7.50

Waffle ~ 5.75

Bacon Waffle ~ 6.75

3 Buttermilk Pancakes ~ 7.50

short stack (2) ~ 6.50

★ **3 Chocolate Pancakes** ~ 8.50

short stack (2) ~ 7.50

American Breakfast ~ 9.75

2 eggs any style with cottage potatoes, choice of meat* & choice of toast*

Steak & Eggs Breakfast ~ 14

★ **Huevos Rancheros** ~ 9.75

2 eggs poached over black beans & corn tortillas; topped with housemade rancheros sauce,
chipotle hollandaise sauce, j&c cheese ~ add: carnitas 3.00

Famous Panini Burritos ~ 7

stuffed with eggs, potatoes,
onions, j&c cheese
served with your choice of salsa
(sorry, no changes on burritos)

Bacon Burrito

Chicken Apple Sausage Burrito

Huevos Rancheros Burrito

black beans & salsa fresca

Oatmeal ~ 4

topped with brown sugar
add 75¢ each: raisins, granola,
bananas, walnuts

Fresh Fruit Bowl ~ 5.25

cup of fruit 4

Housemade Granola ~ 5.25

topped with vanilla yogurt 6.75

Bowl of Vanilla Yogurt

~4.25

topped with granola 5.75

Sides

one Pancake ~ 4.50

Cottage Potatoes ~ 3.50

**Bacon, Breakfast
Sausage, or Ham** ~ 3.75

Vegetarian Sausage ~ 4.50

**Chicken Apple
Sausage** ~ 5

Side Tomatoes ~ 2.75

Side Egg ~ 1.75 each

*choice of toast: bagel, english muffin, whole wheat, sourdough, white, muffin du jour, or corn tortillas

*choice of meat: bacon, ham, or breakfast sausage

substitute fresh fruit or sliced tomatoes for cottage potatoes 1.75

Lunch Served 11:00 A.M. – 2:30 P.M.

Wood Fired Pizzettas

add: cup of soup, garden, or caesar side salad 4

★ **Italian Sausage** ~ 11.50

housemade italian sausage, bermuda onions, roasted sweet peppers, pizziola sauce & mozzarella

Hawaiian ~ 11.50

hickory smoked ham, pineapple, pizziola sauce & mozzarella

Pepperoni ~ 11.50

hobbs pepperoni, pizziola sauce & mozzarella

Vegetarian ~ 11.50

artichokes, sun-dried tomatoes, roasted garlic, mushrooms, pizziola sauce & mozzarella

Bacon Chicken Ranch ~ 11.50

chicken, bacon, roasted garlic, caramelized onions, sun-dried tomatoes, ranch dressing & smoked mozzarella

Fungi ~ 11.50

exotic mushrooms, caramelized onions, white truffle oil & goat cheese

Margherita ~ 11.50

tomatoes, basil & fresh mozzarella

Greek ~ 11.50

feta, sun-dried tomatoes, roasted garlic & kalamata olives

Salads

add: cup of soup 4.00

Calamari Caesar ~ 13.50

crispy monterey bay calamari & spicy rémoulade

Garden ~ 9

organic mesclun greens with tomatoes, carrots, cucumbers & balsamic vinaigrette

Prawn Ranch ~ 13.50

hearts of romaine, spicy petit prawns, bacon, tomatoes, housemade croutons & ranch dressing

★ **Asian Chicken** ~ 13.50

asian slaw, crispy noodles, orange, almonds & mango-sake vinaigrette

Black-n-Blue ~ 14

hearts of romaine, blackened angus bistro steak, tomatoes, avocado, housemade croutons, crispy onion rings & blue cheese dressing

Sandwiches

served with fries ~ substitute: sweet potato fries, cup of soup, garden, or caesar side salad 1.75

BLT ~ 7.95

bacon, lettuce, tomato & mayo on whole wheat

Club ~ 10.75

turkey, bacon, lettuce, tomato, avocado & mayo on sourdough

Vegetarian ~ 8.75

jack & swiss cheese, pea sprouts, cucumber, avocado, tomato, carrots & mayo on whole wheat

Specialty Pressed Sandwiches

served with fries ~ substitute: sweet potato fries, cup of soup, garden, or caesar side salad 1.75

★ **Turkey & Brie** ~ 10.25

turkey, caramelized onions, apple, imported brie cheese & mayo on a ciabatta roll

Provençal ~ 8.75

grilled mushrooms, artichoke hearts, sun-dried tomatoes, kalamata olives, capers, smoked mozzarella, brie cheese & evo on a ciabatta roll

Artichoke Swiss Bacon Melt ~ 9.50

artichoke pesto, caramelized onions, dijon mustard & mayo on a ciabatta roll

"The Ultimate" Grilled Cheese ~ 8.75

j&c cheese, tomato, caramelized onion & exotic mushrooms on a ciabatta roll

Hot Sandwiches

served with fries ~ substitute: sweet potato fries, cup of soup, garden, or caesar side salad 1.75

add to any sandwich 1.75 each: bacon, mushrooms, avocado, caramelized onions, jack, cheddar, swiss, american, or blue cheese

Café Steak ~ 12.50

roasted garlic aioli

Meatloaf ~ 9

tabasco aioli

Bittersweet Burger ~ 8

1/3 pound patty of angus beef

★ **Pulled Pork** ~ 9

caramelized onions

Bittersweet Garden Burger ~ 8

Grilled Chicken ~ 9

cilantro pesto aioli

Soup of the Day Bowl ~ 7.50; **Cup** ~ 5.50

Bittersweet Desserts

Chocolate Trio ~ a sampling of 3 chocolate desserts: the chocolate mousse, chocolate brulée & warm chocolate bread pudding 25

Bittersweet Chocolate Mousse ~ served in a florentine cup with crème anglaise & bittersweet chocolate sauce 11

Lemon Napoleon ~ filo dough crust, lemon custard & raspberry coulis 9.5

Vanilla Bean Cheesecake ~ mango & raspberry coulis 9.5

Chocolate Walnut Bread Pudding ~ caramelized banana cap; crème anglaise & bittersweet chocolate sauce 9.5

Classic Crème Brulée ~ vanilla bean custard topped with caramelized vanilla sugar 8

Chocolate Crème Brulée ~ chocolate custard topped with a chocolate macaroon, chocolate sauce, crème anglaise & cookie tuile 9

Warm Bread Pudding ~ topped with toasted almonds & brandied raisins; crème anglaise & raspberry coulis 9.5

Sorbets ~ our daily selections served over fresh fruit 9.5

Ice Creams ~ chocolate bourbon, french vanilla bean, or espresso served in a cookie tuile with bittersweet chocolate sauce & raspberry coulis 10

Café Selections

Santa Cruz Coffee Roasting		Mocha	4
Fresh Brewed Coffee	3	White Mocha	4
Premium Hot Tea	3	Café au Lait	3.25
Espresso	2.75	Hot Chocolate	3
Americano	3.25	Hot Chai	3.5
Latte	3.75	Mocha Chai	4
Cappuccino	3.5		

Non-Alcoholic

Waiwera		Juice	<i>small</i> 3
Sparkling or Still Water		<i>Voila Fresh Squeezed Orange</i>	
	<i>litre</i> 7	<i>Voila Fresh Squeezed Grapefruit</i>	
	<i>500 ml</i> 3.5	<i>Cranberry</i>	
Soda (refills on us)	3	<i>Voila Fresh Squeezed Lemonade</i>	
<i>Ginger Ale</i>		<i>Martinelli's Apple</i>	
<i>Coca-Cola</i>		Fresh Brewed Iced Tea	3
<i>Diet Coke</i>		Arnold Palmer	4
<i>Sprite</i>			
<i>Rootbeer</i>			