

Breakfast Classics

Huevos Rancheros

Two eggs over easy, corn tortillas, salsa, queso fresco, scallions, hash browns, refried beans \$9

Eggs Benny

Two eggs poached medium, Canadian bacon, English muffin, homemade hollandaise, choice of side \$12

Crab Benny

Two eggs poached medium, homemade crab cakes, English muffin, homemade hollandaise, choice of side \$15

Italiano Benny

Two eggs poached medium, sliced prosciutto, tomato, English muffin, homemade hollandaise, balsamic reduction, choice of side \$13

Veggie Frittata

Three eggs, hash browns, onions, bell pepper, mushrooms, basil, feta cheese, sliced avocado and tomatoes \$11

Breakfast Burst Sandwich

Two fried eggs, bacon, jack cheese, lettuce, tomato, avocado, croissant, choice of side \$12

Biscuits & Country Gravy

Buttermilk biscuits, peppered sausage gravy \$7

Protein Veggie Sauté

Oven roasted turkey, onion, bell pepper, tomatoes, spinach, mushroom, avocado, choice of side \$12

Machaca

Three scrambled eggs, beef barbacoa or turkey, onions, bell pepper, corn chips, salsa, queso fresco, scallions, hash browns, refried beans, corn or flour tortillas \$13

Monte Cristo Sandwich

Cinnamon battered Texas toast, sliced ham, Swiss cheese, powdered sugar, blueberry compote, choice of side \$12

Fruits & Grains

French Toast

Three pieces of cinnamon battered Texas toast, maple syrup, whipped butter, strawberries \$8
Churro style \$9

Tropical Fruit Bowl

Melon, banana, pineapple, grapes, mandarin orange, strawberries, toasted coconut, cottage cheese or yogurt \$9

Apple Cinnamon Oatmeal

Steel cut Irish oats, cinnamon granny smith apples, pecans, milk, brown sugar, dried cranberries \$8

Fruit & Yogurt Parfait

Plain yogurt, strawberries, blueberries, honey \$9

Malted Belgian Waffle

Maple syrup, whipped butter, strawberries \$8
Add chocolate chips or whipped cream \$1
Add fresh blueberries \$2

Buttermilk Pancakes

Maple syrup, whipped butter \$7
Add chocolate chip or whipped cream \$1
Add blueberry compote or cinnamon apples \$2

2 Egg Breakfast

Applewood Bacon	\$11
Ham Steak	\$12
Chicken Apple Sausage	\$11
Pork Patty Sausage	\$10
Chicken Fried Steak & Gravy	\$12
Linguica Sausage	\$12

3 Egg Omelets or Scrambles

Lox	Denver
Smoked salmon, red onion, tomato, capers \$15	Red onion, bell pepper, ham, cheddar cheese \$13
Mushroom Swiss	Spanish
Mushrooms, country sausage, Swiss cheese \$12	Chorizo, Ortega chiles, pepper jack cheese \$13
Crab	Florentine
Rock crab meat, scallions, jack cheese, avocado \$15	Tomato, spinach, feta cheese \$11
Happy Acres	
Bacon, artichoke hearts, local Happy Acres Family Farm goat cheese \$14	

Choice of home fries, hash browns, fruit cup, or sliced tomato and cottage cheese.
Also served with white, sourdough, wheat, rye or English muffin.

For the Table

Quesadilla

Jack cheese, cheddar cheese, flour tortilla, guacamole, pico de gallo, sour cream
Tequila Lime Chicken \$10 *Tequila Lime Shrimp* \$12
Beef Barbacoa \$12

Classic Shrimp Cocktail

Jumbo prawns, celery, cocktail sauce, lemon \$13

Crab Cocktail

Rock crab, snow claw, cucumber, celery, red pear, cocktail sauce, lemon \$14

Ahi Sashimi

Sushi grade yellowfin tuna, wakame seaweed salad, pickled ginger, wasabi, soy-mirin glaze \$14

Crispy Crab Cakes

Panko crusted blue swimming crab, black bean corn salsa, chipotle cream slaw, smoked pepper aioli \$15

Jalapeño Poppers

Cream cheese, jalapeño, breading, smoky red jalapeño jam, ranch \$11

Buffalo Legs

Marinated chicken drumettes, Frank's RedHot sauce, carrots, celery, ranch \$11

Ahi Tuna Tataki Tostaditas

Southwestern spice, seared sushi grade yellowfin tuna, corn chips, guacamole, green leaf lettuce, chipotle sour cream \$14

Clam Chowder

New England Style, arctic surf clams, potato, celery, herbs. Cup \$5 / Bowl \$6 / Bread Bowl \$8
Add bacon \$2 *crab or smoked salmon* \$4
shrimp skewer \$5

Jumbo Coconut Prawns

Jumbo prawns, coconut batter, sweet coconut flakes, sesame soy vinaigrette, apricot ginger marmalade \$13

House Made Onion Rings

Colossal yellow onions, cracker meal, blend of herbs and spices, buttermilk ranch dressing \$9

Steamers

Garlic, onion, bell pepper, cilantro, white wine, butter, parmesan, garlic parmesan bread
1lb. Clams or 1lb. Mussels \$14
1lb. Each Clams and Mussels \$19
Mushrooms \$12

Calamari

Tempura battered tubes, tentacles, strips, smoked pepper aioli, lemon \$12

Nachos

Corn chips, refried beans, black olives, jalapeño, pico de gallo, jack cheese, cheddar cheese, sour cream, guacamole \$9 *Add Southwest spiced beef, chicken or beef barbacoa* \$4

Sweet & Spicy BBQ Chicken Flatbread

Chipotle BBQ sauce, mozzarella, chicken, red onion, cilantro \$10

Chicken Bacon Ranch Flatbread

Buttermilk ranch sauce, mozzarella, chicken, bacon, tomato, scallions \$11

Bianco Magnifico Flatbread

Garlic herb sauce, mozzarella, prosciutto, caramelized onion, chicken, balsamic reduction \$10

Chicken Lemon Artichoke Flatbread

Garlic herb sauce, mozzarella, chicken, artichoke, red onion, spinach, lemon juice \$11

Sandos

All sandwiches served with your choice of fries, mixed green salad or sliced tomatoes with cottage cheese.
Substitute Caesar salad, clam chowder, onion rings, garlic fries or seasonal fruit for an additional \$2.

A-BLT

Avocado, applewood smoked bacon, lettuce, tomato, mayonnaise, choice of toast \$11
Make it a club - add turkey \$13

Fresh Veggie Sando

Tomato, cucumber, red onion, avocado, local sunflower sprouts, lettuce, sun-dried tomato pesto hummus, choice of toast \$9

Portuguese Linguica Sando

Linguica, caramelized onion, bell pepper, Ortega chili, pepper jack cheese, mayonnaise, mustard, Hoagie roll \$12

Reuben

Natural hot pastrami, sauerkraut, Swiss cheese, thousand island, marbled rye \$12

Sunburst

Croissant, Natural roasted shredded turkey, applewood smoked bacon, jack cheese, lettuce, tomato, avocado \$12

Panini

Prosciutto, local Happy Acre Farms goat cheese, basil, tomato, garlic-balsamic vinaigrette, ciabatta roll \$13

Fish Sando

Grilled Alaskan cod, lettuce, tomato, onion, tartar, garlic parmesan sourdough \$12

Tuna Melt

Caught off the North Pacific by Wayne and Diane Moody aboard the "Capriccio". Albacore, mayonnaise, Swiss cheese, sourdough \$12

House Burgers

Our Burgers are a ½ pound Certified Angus Beef® patty cooked to medium and served on a garlic buttered ciabatta style bun with lettuce, tomato, onions, and pickles on the side.

Served with your choice of fries, mixed green salad or sliced tomatoes with cottage cheese.

Substitute Caesar salad, clam chowder, onion rings, garlic fries or seasonal fruit for an additional \$2.

Substitute a Gardenburger® or chicken breast at no charge. Add bacon or avocado \$2.

Classic

American cheese, thousand island \$12

Fuego

Pepper jack cheese, guacamole, roasted jalapeño, smoked pepper aioli \$14

California

Cheddar cheese, applewood smoked bacon, avocado, thousand island \$14

Pastrami

Swiss cheese, natural hot pastrami, mustard \$15

Bleu

Roquefort bleu cheese, mushrooms, balsamic reduction \$14

Western

Cheddar cheese, applewood smoked bacon, homemade onion ring, BBQ sauce \$14

Patty Melt

Swiss cheese, caramelized onion, marbled rye \$12

N' Chips

Seafood may be breaded or grilled upon request.

Fish & Chips

Tempura battered Alaskan cod, tartar sauce, cocktail sauce, lemon, coleslaw, fries \$13 sm./\$16 lg.

Prawns & Chips

Tempura battered black tiger prawns, tartar sauce, cocktail sauce, lemon, coleslaw, fries \$14

Calamari Strips & Chips

Tempura battered steak strips, tartar sauce, cocktail sauce, lemon, coleslaw, fries \$13

Chicken & Chips

Breaded chicken tenderloins, buttermilk ranch dressing, fries \$9

Basket of Fries

Sea salt and cracked black pepper coated fries, buttermilk ranch dressing \$6

Garlic Fries

Sea salt and cracked black pepper coated fries, garlic, parsley, parmesan \$7

Fish Tacos

Tempura battered Alaskan cod, jalapeño ranch, cabbage, pico de gallo, queso fresco, \$13



Salads

Add smoked salmon or crab \$4 seared ahi, shrimp skewer or chicken \$5

Salmon Caesar Salad

Wild Isle Scottish salmon, hearts of romaine, Parmesan cheese, homemade croutons, Caesar dressing \$14

Spinach Leaves

Mushroom, grape tomatoes, pecans, sliced egg, applewood smoked bacon, red onion, bacon shallot vinaigrette \$9

Lemon Herb Field Greens

Spinach, green leaf lettuce, romaine, baby greens, local sunflower sprouts, mandarin orange, dried cranberries, almonds, feta cheese, lemon herb vinaigrette \$9

Cobb

Mixed greens, turkey, bacon, grape tomatoes, zucchini, broccoli, cauliflower, red onion, black olives, sliced egg, Roquefort crumbles, choice of house dressing \$12

Louie

Mixed greens, grape tomatoes, zucchini, broccoli, cauliflower, red onion, sliced egg, jack and cheddar cheese, lemon, Louie dressing. Shrimp \$13 Crab \$14 Both \$17

Baby Iceberg Wedge

Red pear, candied pecans, avocado, scallions, Roquefort bleu cheese crumbles and dressing \$12

Asian Chicken Salad

Hearts of romaine, mandarin orange, almonds, sugar snap peas, local sunflower sprouts, grilled chicken, sesame vinaigrette \$14

Taco Salad

Southwest spiced chicken or ground beef, crisp flour tortilla shell, refried beans, hearts of romaine, pico de gallo, queso fresco, sour cream, salsa, guacamole \$12