



B r e a k f a s t

Homemade California Granola, Oatmeal, or Cereals 7.50

Sliced Seasonal Fruits 8.00 Mixed Berries 9.00

Raisin Brioche French Toast 12.00

Caramelized Apples, Maple Syrup

Buttermilk Pancakes 10.25

Whipped Cream

~ Banana 11.00, Chocolate Chip 11.00, or Mixed Berries 13.00

Belgium Style Waffles 12.00

~ Mixed Berries, Whipped Cream 13.00

Two Eggs 11.00

Any Style with Bacon, Ham, or Sausage, Breakfast Potatoes

~ with Home-Fried Potatoes

Breakfast Burrito 11.50 ~ with Bacon and Sausage 12.50
Grilled Vegetables, Jack Cheese, Scrambled Eggs, Condiments

Lox & Bagels 13.00

Smoked Salmon, Cream Cheese, Capers, Red Onions

Steak and Eggs 16.50

Grilled Sirloin Steak, Two Eggs, Breakfast Potatoes, Choice of Toast

Corned Beef Hash, Poached Eggs 12.50

Home-Fried Potatoes

Ground Sirloin Potato Skins 11.75

Spinach, Mushroom, Onion, Eggs, Cheddar Cheese in Potato Skins

Huevos Rancheros 11.75

Crisp Corn Tortillas, Spicy Chorizo, Cheddar Cheese, Refried Beans,
Fried Eggs, Salsa Fresca

Poached Eggs & Crab Cakes 15.00

Toasted English Muffins, Breakfast Potatoes, Citrus Hollandaise

Eggs Benedict 13.50

Poached eggs, Canadian Bacon, Toasted English Muffin,

Breakfast Potatoes, Hollandaise ~ with Salmon, Lemon Dill Hollandaise 15.00

Club 19 Omelet's, Any Style 13.50

BEVERAGES

Freshly Brewed Regular Or Decaffeinated Coffee 2.50

Cappuccino, Café Latte, Double Espresso 6.00 Hot Chocolate 2.50

Fresh Orange, Grapefruit, Pineapple Juice, Hot Tea 5.50

Milk, Soda, Ice Tea, Americano 4.75



DAILY MENU

APPETIZERS

- Soup of the Day** 7.00
Nachos, Marinated Grilled Strip Steak, Beans, Cheddar Cheese, Olives, Guacamole, Jalapenos & Sour Cream 16.00
Jalapeno Poppers and Mozzarella Sticks, Marinara Sauce 12.00
Jumbo Shrimp Cocktail, Cucumber Salad 16.00
Black Angus Chuck Beef "Texas Chili", Jalapeno Cornbread 10.00
Crisp Shrimp Egg Rolls, Sweet Thai Chili Sauce 13.00

SALADS

- Tossed Cobb Salad**, Grilled Chicken, Bacon, Avocado, Tomato, Egg, Crumbled Blue Cheese, White Balsamic Vinaigrette 15.00
Caesar Salad, Hearts of Romaine, Rustic Croutons 12.00,
with Chicken 16.00, with Shrimp 18.00
Crisp Breaded Pacific White Sea Bass Salad, Mixed Greens, Watercress, Avocado, and Jicama, Chili Lime Vinaigrette 17.00
Ancho Chili Adobo Flank Steak Salad, Black Beans, Corn, Tomatoes, Nopales and Seasoned Mix Greens, Feta Cheese, Cilantro Vinaigrette 18.00

SANDWICHES

- Lobster Club**, Limestone Lettuce and Apple Wood-Smoked Bacon, Tarragon Spread on Rustic Bread 19.00
Grilled Marinated Chicken Breast, Roasted Peppers, Onion and Tomato Ragout, Goat Cheese on Freshly Baked Sourdough Bread 15.00
Black Angus Charbroiled Hamburger, Choice of Toppings, French Fries 14.00
Philly Cheese Steak, Shaved Angus Beef, Pepper Jack Cheese, Grilled Onions, Yellow Mustard, Potato Salad 15.00
Turkey Club, Swiss Cheese, Bacon, Lettuce, Tomatoes, & Hard Boiled Eggs on Whole Wheat 15.00
Open Faced Tuna Melt, Provolone Cheese, Lettuce, Tomato, French Fries, 15.00
Classic Ruben Sandwich, Corned Beef, Sauerkraut, Russian Dressing, Rye Bread, French Fries 14.00

CHEF'S OFFERINGS

- Fish and Chips**, Watercress, Tartar Sauce, Malt Vinegar, French Fries 15.00
Linguini with Sautéed Shrimps and Scallops, Tomatoes, Green Peas, Asparagus, Garlic, Chardonnay and Sundried Tomato Pesto 19.00
Mushroom Ravioli and Chicken Confit, Chardonnay and Porcini Cream 18.00
Club 19 Quesadilla, Chicken, Sour Cream, Salsa Fresca, Guacamole 14.00
Brie with Vegetables 12.00, with Carne Asada 15.00, with Shrimp 16.00
Fish of the Day, Daily Price

DESSERTS

- St. Regis Warm Chocolate Cake** 7.00
American Apple Pie, Vanilla Ice Cream 7.00
Vanilla Bean Crème Brûlée 7.00
Selection of Gelato or Sorbet 6.00