

TOP OF THE MORNING

EGGS

BENEDICT | 9.75  
Canadian bacon, poached eggs,  
hollandaise sauce, breakfast potatoes

BANANAS FOSTER  
FRENCH TOAST | 11.50  
bananas, candied walnuts,  
brandy cinnamon syrup,  
bacon, breakfast potatoes

BREAKFAST  
TACOS | 9.25  
scrambled eggs with potatoes,  
cheddar & pepper jack cheese,  
your choice of chorizo, ham or bacon,  
white corn tortillas, breakfast potatoes

BELGIAN  
WAFFLE | 5.00  
Henry's Homemade™ Texas Praline ice  
cream, candied pecans, maple syrup

BLTAE | 10.25  
bacon, lettuce, tomato, avocado,  
egg, toasted sourdough bread

BRUNCH  
BURGER | 11.75  
burger your way, egg over easy,  
cheddar cheese, bacon, hash browns

ADD FRUIT CUP | 2.00

DUCK FAT  
BISCUITS &  
GRAVY | 8.00  
house-made sausage cream gravy,  
duck fat buttermilk biscuits

BREAKFAST  
PIZZA | 10.25  
with prosciutto, fontina cheese,  
arugula, a fried egg, caramelized  
red onion marmalade

SMOKED SALMON  
SLIDERS | 10.25  
smoked salmon on mini bagels,  
dill-caper cream cheese, red onion  
marmalade

OMELETS

SERVED WITH BREAKFAST POTATOES

SPINACH & GOAT CHEESE | 10.25

HAM & SWISS CHEESE | 10.25

360 OMELET | 10.25  
breakfast sausage, bacon, red & green peppers, cheddar cheese

COFFEES

KISS ME HONEY | 7.85  
Irish cream & butterscotch schnapps

"HU" BABY (NUTTY  
IRISH CREAM) | 7.85  
hazelnut liqueur & Irish cream

CAFÉ PIERRE | 7.85  
orange & coffee liqueurs with  
Bacardi 151

CHOCOLATE  
TRUFFLE | 7.85  
Godiva chocolate liqueur & amaretto

IRISH COFFEE | 7.85  
Irish whiskey

JAZZY CAP | 7.85  
Irish cream, coffee liqueur & Bacardi 151

COFFEE | 2.75

ESPRESSO | 2.75

CAPPUCINO | 3.25

LATTE | 3.75

\$3

BLOODY MARYS  
& MIMOSAS

*\*during brunch only*

LUNCH SPECIALS

COMBO

cup of soup & salad | 8.75

bowl of soup & salad | 9.75

TRIPLE

COMBO | 11.25

cup of soup, salad &  
half sandwich

\*burger not included

NO SH

SMOKED

SALMON | 11.50

in-house smoked salmon,  
dill crema, tomato relish,  
with toast points

SHRIMP &

CRAB DIP | 11.00

poblano peppers in baked  
cheeses, tortilla chips

BRUSCHETTA | 7.25

balsamic-marinated tomatoes,  
basil, Parmesan cheese,  
ciabatta bread V

SEARED

TUNA | 14.50

sesame-coated, Asian  
plum sauce

EDGY VEGGIES

GRILLED

POLENTA | 13.25

slow-roasted tomatoes, shishito  
peppers, shaved zucchini,  
chimichurri sauce V G

GRILLED

PORTOBELLO | 14.25

quinoa, asparagus, roasted  
red pepper coulis V G

HAPPY HOUR  
SPECIALS:  
TUESDAY-FRIDAY,  
4-7PM

\$6 CHEF APPS  
& PREMIUM  
COCKTAILS

CHEF-CRAFTED DRESSINGS MADE IN-HOUSE DAILY

SHRIMP &

CRAB BISQUE

c 5.25 b 6.50

HOUSE | 5.75

tomato, cucumber, red onion,  
crumbled feta, aged balsamic  
vinaigrette

CAESAR | 5.75

with homemade garlic-  
basil croutons

GORGONZOLA | 6.50

field greens, caramelized walnuts,  
Gorgonzola dressing

ROASTED

BEETS | 8.50

red & gold beets, arugula, goat  
cheese, candied walnuts, green  
goddess dressing V

COBB SALAD | 12.25

fried or grilled chicken, bacon, egg,  
ripe tomato, cucumber, cheddar  
cheese, honey mustard dressing

ASIAN SALAD | 16.00

mixed greens, Asian plum dressing,  
seared tuna, red & gold bell peppers,  
crispy wonton strips

SERRANO

CHICKEN CAESAR

SALAD | 11.25

grilled chicken, cilantro, pepper  
jack cheese, tortilla chips, serrano  
peppers, Caesar dressing

substitute grilled shrimp / 13.25

ST.TROPEZ

SALMON

SALAD | 14.75

peppered salmon, Greek salad

SOUP AND SALADS

GARLIC CHEESE BREAD  
SM 1.50 | LG 4.50

**BURGER AND SANDWICHES**

**CHARGRILLED  
BURGER** | 10.75  
lettuce, tomato, onion, fries

**GREEK CHICKEN  
PITA** | 10.00  
hummus, cucumber, onion,  
tomatoes, lettuce, feta

**BEEF & LAMB  
GYRO** | 10.25  
with tzatziki sauce, lettuce,  
tomato, onion

**GRILLED  
CHICKEN** | 9.75  
cheddar cheese, bacon, sundried  
tomato aioli, challah bun

ALL SANDWICHES SERVED WITH FRIES

**LAND AND SEA**

**SALMON OSCAR** | 17.25  
flame-grilled, with crab & dill-spiked  
hollandaise, asparagus **G**

**FILET - 7oz** | 24.95  
Gorgonzola walnut butter,  
asparagus, port wine bordelaise **G**

**FISH TACOS** | 12.25  
North Atlantic cod (beer-battered,  
grilled or blackened), cabbage,  
carrots, jicama, mozzarella,  
chipotle sour cream, southwestern  
black beans, cilantro lime rice

**GULF' RED SNAPPER  
BOUILLABAISSE** | 22.50  
lump crab, avocado, salsa verde

**CHICKEN  
SALAD** | 10.00  
pears, sundried cherries,  
walnuts, wheat bread

**TURKEY  
& BRIE** | 10.75  
with pears, melted crème  
de brie on a croissant

**CALYPSO  
CLUB** | 10.75  
jerk chicken, ham, bacon,  
cheddar & Swiss cheeses,  
dijonnaise, wheat bread

**MISO SEA  
BASS** | 23.50  
bok choy & napa cabbage stir fry,  
caramelized apples, snow peas,  
sesame ginger plum sauce

**FISH &  
CHIPS** | 12.25  
North Atlantic cod, malt  
vinegar, cole slaw

**PAN-FRIED  
CHICKEN  
BREAST** | 11.75  
smashed red potatoes,  
cream gravy, Texas toast

**ARTISAN PIZZAS**

**MARGHERITA** | 11.00  
sauceless pie with mozzarella, tomatoes,  
basil & aged Parmesan cheese **V**

**AMERICAN PIE** | 12.00  
Canadian bacon, pepperoni, Italian  
sausage, ground beef, house-made  
Italian pizza sauce, fresh mozzarella

**THE COSMO** | 14.00  
Canadian bacon, portobellos, Italian  
sausage, house-made spicy vodka sauce,  
gouda, goat cheese

**BUILD YOUR OWN** | 12.25  
marinara & mozzarella included:  
additional toppings .50 each

**HAPPY  
ENDINGS** 8.00

**STICKY TOFFEE  
PUDDING**  
bread pudding, toffee sauce, crispy  
candy cup, vanilla bean ice cream

**CRÈME BRÛLÉE**  
classic vanilla bean custard, caramelized  
sugar crust, seasonal berries

**DECADENT CHOCOLATE  
TOFFEE TORTE**  
with pieces of Heath® bar candy **G**

**BERRY COBBLER  
STREUSEL**  
with vanilla bean ice cream

**TIRAMISU**  
espresso ladyfingers, sweet mascarpone

**WHITE CHOCOLATE  
CHEESECAKE**  
housemade with ginger crust &  
blueberry reduction topping

**V** vegetarian

**G** no gluten-containing ingredients

**Allergies?** Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions. Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.