EGGS
BENEDICT
Canadian bacon, poached eggs, hollandaise sauce, breakfast potatoes

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

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

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

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

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

ADD FRUIT CUP

OMELETS

SERVED WITH BREAKFAST POTATOES

SPINACH & GOAT CHEESE

HAM & SWISS CHEESE

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

COFFEE

KISS ME HONEY
Irish cream & butterscotch schnapps

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

CAFÉ PIERRE
orange & coffee liqueurs with Bacardi 151

CHOCOLATE TRUFFLE
Godiva chocolate liqueur & amaretto

IRISH COFFEE
Irish whiskey

JAZZY CAP
Irish cream, coffee liqueur & Bacardi 151

COFFEE
ESPRESSO
CAPPUCINO
LATTÉ

$3
BLOODY MARYS & MIMOSAS
*during brunch only
**LUNCH SPECIALS**

**COMBO**
cup of soup & salad
bowl of soup & salad

**TRIPLE COMBO**
cup of soup, salad & half sandwich
*burger not included

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

**BRUSCHETTA**
balsamic marinated tomatoes, basil, Parmesan cheese, ciabatta bread

**SHRIMP & CRAB DIP**
poblano peppers in baked cheeses, tortilla chips

**SEARED TUNA**
seasme-coated, Asian plum sauce

**HAPPY HOUR SPECIALS:**
TUESDAY–FRIDAY, 4–7PM

$6 CHEF APPS & PREMIUM COCKTAILS

---

**CHEF-CRAFTED DRESSINGS MADE IN-HOUSE DAILY**

**SHRIMP & CRAB BISQUE**
tomato, cucumber, red onion, crumbled feta, aged balsamic vinaigrette

**CAESAR**
with homemade garlic-basil croutons

**GORGONZOLA**
field greens, caramelized walnuts, Gorgonzola dressing

**ROASTED BEETS**
red & gold beets, arugula, goat cheese, candied walnuts, green goddess dressing

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

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

**SERRANO CHICKEN CAESAR SALAD**
grilled chicken, cilantro, pepper jack cheese, tortilla chips, serrano peppers, Caesar dressing

**ST. TROPEZ SALMON SALAD**
peppered salmon, Greek salad

---

**EDGY VEGGIES**

**GRILLED POLENTA**
slow-roasted tomatoes, shishito peppers, shaved zucchini, chimichurri sauce ✖️ ✗

**GRILLED PORTOBELLO**
quinoa, asparagus, roasted red pepper coulis ✖️ ✗
CHARGRILLED BURGER
lettuce, tomato, onion, fries

GREEK CHICKEN PITA
hummus, cucumber, onion, tomatoes, lettuce, feta

BEEF & LAMB GYRO
with tzatziki sauce, lettuce, tomato, onion

GRILLED CHICKEN
cheddar cheese, bacon, sundried tomato aioli, challah bun

CHICKEN SALAD
pears, sundried cherries, walnuts, wheat bread

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

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

MARGHERITA
sauceless pie with mozzarella, tomatoes, basil & aged Parmesan cheese

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

THE COSKO
Canadian bacon, portobello mushrooms, Italian sausage, house-made spicy vodka sauce, gouda, goat cheese

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

LAND AND SEA

SALMON OSCAR
flame-grilled, with crab & dill spiked hollandaise, asparagus

FILET - 7oz
Gorgonzola walnut butter, asparagus, port wine bordelaise

FISH TACOS
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
lump crab, avocado, salsa verde

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

FISH & CHIPS
North Atlantic cod, malt vinegar, cole slaw

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

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

DECADENT CHOCOLATE TOFFEE TORTE
with pieces of Heath® bar candy

BERRY COBBLER STREUSEL
with vanilla bean ice cream

TIRAMISU
espresso ladyfingers, sweet mascarpone

WHITE CHOCOLATE CHEESECAKE
housemade with ginger crust & blueberry reduction topping

-found-

vegetarian  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.