

TOP OF THE MORNING

eggs benedict • 9.75

canadian bacon, poached eggs, hollandaise sauce, 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

bananas foster french toast • 11.50

topped with bananas, candied walnuts, brandy cinnamon syrup, with bacon, breakfast potatoes

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

belgian waffle • 5.00

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

bltae • 10.25

bacon, lettuce, tomato, avocado, & egg on toasted sourdough bread

brunch burger • 11.75

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

duck fat biscuits & gravy • 8.00

house-made sausage cream gravy, duck fat buttermilk biscuits

add fruit cup • 2.00

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 with cheddar cheese

\$3 bloody marys & mimosas
**brunch only*

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

FOR THE TABLE

ceviche • 10.75

halibut, lime juice, jalapeño, red onion, cilantro

shrimp & crab dip • 10.50

poblano peppers in baked cheeses, tortilla chips

goat cheese-stuffed artichokes • 10.00

baked, served with toast points

hummus trio  • 8.75

roasted red pepper, red beet, traditional hummus

SOUPS & SALADS WITH SUBSTANCE

all dressings are made in house

serrano chicken caesar salad • 12.25

grilled chicken, cilantro, pepper jack cheese, tortilla chips,

serrano peppers, Caesar dressing *substitute grilled shrimp* • 14.25

st. tropez salmon salad • 14.25

Scottish peppered salmon, Greek salad

seared tuna ahi salad • 14.25

mixed greens, red bell peppers, carrots, crispy wonton strips, Asian plum dressing

cobb salad • 12.25

fried or grilled chicken, bacon, egg, avocado, tomato, cucumber, cheddar cheese,

honey mustard dressing

house-made tortilla soup OR shrimp & crab bisque • 6.50

ARTISAN PIZZAS

margherita  • 12.25

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

the cosmo • 15.75

Canadian bacon, portobellos, Italian sausage, house-made spicy vodka cream sauce, gouda goat cheese

american pie • 14.25

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

LUNCH SPECIALS • \$11

combo

full sandwich, with cup of soup, house or Caesar salad

pizza & salad

personal pizza with one topping, house or Caesar salad

SANDWICHES

all sandwiches are served with fries

chicken pita • 10.00

hummus, cucumber, onion, tomatoes, lettuce, feta

beef & lamb gyro • 10.25

with tzatziki sauce, lettuce, tomato, onion

turkey & brie • 10.75

with pears, melted creme de brie on a croissant

calypso club • 10.75

jerk chicken, ham, bacon, cheddar and swiss cheeses, dijonnaise, wheat bread

grilled chicken • 9.75

cheddar cheese, bacon, sun-dried tomato aioli, challa bun

LAND

chargrilled burger • 10.75

lettuce, tomato, onion, fries

chicken-fried ribeye • 14.00

Certified Angus Beef® ribeye, house-made sausage cream gravy, Texas toast, smashed potatoes, broccoli

grilled portobello **V** **G** • 13.25

quinoa, asparagus, roasted red pepper coulis

pan-fried chicken breast • 11.75

house-made sausage cream gravy, smashed potatoes, broccoli, Texas toast

SEA

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

pan-roasted salmon **G** • 13.25

thyme salmon, roasted root vegetables

add crab & dill hollandaise • 3.75

fish & chips • 12.25

north Atlantic cod, malt vinegar, cole slaw

add house or Caesar salad to any entrée • 4.75

DESSERTS • \$5.50

sticky toffee pudding

bread pudding, toffee sauce, crispy candy cup, Henry's Homemade™ vanilla bean ice cream

crème brûlée

classic vanilla bean custard, caramelized sugar crust, seasonal berries

decadent chocolate toffee torte **G**

with Heath® candy bar pieces