BREAKFAST SPECIALTIES

OATMEAL GF VG 12

HUNGRY PEDDLER (v) 15

Walnuts, Raisins, Brown Sugar and Cinnamon Fresh Berries 4

Two Eggs Any Style, Choice of Bacon or Sausage and House-Made Breakfast Potatoes

BUILD-YOUR-OWN OMELETTE (v) 17

Three-Egg Omelette, Choose Three: Bacon, Ham, Sausage, Mushroom, Pepper, Onion, Tomato, Spinach, Cheddar, Swiss Cheese, Served with House-Made Breakfast Potatoes Additional Topping 2 each

BROKEN YOLK SANDWICH 16

CLASSIC BELGIAN WAFFLE (v) 15

Two Eggs, Applewood-Smoked Bacon and Cheddar Cheese on Brioche, Served with House-Made Breakfast Potatoes

Maple Syrup, Butter Strawberries or Bananas 2

BUTTERMILK PANCAKES (V) 15

HEALTHY CHOICE GF (V) 16

Maple Syrup, Butter Strawberries or Bananas 2 Fresh Cantaloupe, Honeydew, Pineapple, Granola, Flavored Yogurt

SIDES

FRESH SEASONAL FRUITS 6 APPLEWOOD-SMOKED BACON 6 SAUSAGE 6

HOUSE-MADE BREAKFAST POTATOES 6

TOAST & PRESERVES 6

White, Wheat, Multigrain or Gluten-Friendly

BAGEL WITH CREAM CHEESE 6

Plain, Whole Wheat, Sesame Seed, Poppy Seed, Cinnamon Raisin or Blueberry

BEVERAGES

JUICE 5

Apple, Cranberry or Grapefruit

FRESHLY SQUEEZED ORANGE JUICE 6

COFFEE 5

HOT TEA 5

MILK 4.5

Whole, 2% or Skim

SOFT DRINK 4.5

(GF) Gluten-Friendly (V) Vegetarian (VG) Vegan



APPETIZERS

CRAB CAKE 18

Lemon & Caper Cream Sauce, Grilled Pineapple

CHICKEN FLATBREAD 15

Sun-Dried Tomato Pesto, Figs, Goat Cheese

MUSHROOM RAVIOLI 15

Tarragon Essence, Julienned Vegetables

SALADS

CLASSIC CAESAR 14

Romaine Lettuce, Shaved Parmesan, Garlic Breadstick Chicken 8 / Shrimp 10 / Salmon 11

GARDEN-FRESH 14

Baby Arugula, Vine-Ripened Tomatoes, Julienned Beets, Shaved Cucumber, Candied Pecans

BURGERS

BOURBON JACK BURGER 18

Pepper Jack Cheese, Bacon, Fried Onion Ring, Bourbon Barbecue Sauce

HOUSE BURGER 17

Choice of Cheese, House Burger Sauce

SOUTHWEST SALMON BURGER 20

Fresh Arugula, Pepper Jack Cheese, Mango, Black Bean Salsa

ENTRÉES

SOUTHERN FLAIR 26

Deep-Fried Half Cornish Hen, Mac & Cheese, Sautéed Green Beans

HERB-DUSTED SALMON GF 29

Dill Lemon Sauce, Basmati Rice Pilaf, Julienned Vegetables

RIBEYE STEAK (GF) 39

Tri-Color Peppercorn Sauce, Garlic Mashed Potatoes, Julienned Vegetables

GRILLED LAMB CHOPS (F) 40

Merlot Balsamic Demi-Glace, Basmati Rice Pilaf, Julienned Vegetables

FRENCH FRIES 7

SIDES

GARLIC MASHED POTATOES 7

JULIENNED VEGETABLES 7

RICE PILAF 7

LINGUINI ALFREDO 16

Shaved Parmesan Cheese, Alfredo Sauce Chicken 8 / Shrimp 10 / Salmon 11

VEGETERIAN V 18

Coconut Curry Chickpeas with Sautéed Julienned Vegetables, Basmati Rice Pilaf, Grilled Tomatoes

SWEET TEMPTATIONS

FOUR-LAYER CHOCOLATE CAKE 10

MANGO CHEESECAKE 10

COCONUT RUM BREAD PUDDING 10

(GF) Gluten-Friendly



(v) Vegetarian (vg) Vegan