



brunch saturday & sunday june 13 & 14, 2009

FRESHLY SQUEEZED ORANGE JUICE	4.75
MIMOSA – fresh orange juice, champagne	6.95
KENWOOD YULUPA CUVÉE BRUT	7.00
FRENCH TOAST – raspberry coulis, fresh strawberries, whipped cream, pure maple syrup	10.25
SIMPLE BREAKFAST – eggs to order – choice of: bacon, reindeer sausage, or black forest ham – english muffin, potatoes	10.95
EGGS BENEDICT – poached eggs, black forest ham, hollandaise, english muffin, potatoes	11.50
EGGS BENEDICT SOUTH OF THE BORDER – poached eggs, green chili black olive & cilantro spread, avocado, hollandaise, fresh salsa, english muffin, potatoes	11.25
POACHED EGGS ON CRAB & SCALLOP CAKES – green chili chipotle hollandaise, english muffin on side, potatoes	13.75
MIGAS – scrambled eggs, chorizo, pico de gallo, cilantro, tortilla strips, jack & cheddar cheese, guacamole, potatoes, corn tortillas	11.25
HUEVOS RANCHEROS – two eggs over-easy, corn tortillas, ranchero sauce, rice, black beans, pico de gallo, melted jack & cheddar cheese, avocado, sour cream	11.50
	small – with one egg 9.95
VEGETABLE OMELETTE – vegetable ratatouille, spinach, chevre & parmesan cheese, fresh herbs, english muffin, potatoes	11.25
BLACK FOREST HAM OMELETTE – prosciutto, sautéed mushrooms, fontina cheese, english muffin, potatoes	11.75
REINDEER POLISH SAUSAGE OMELETTE – roasted red peppers, caramelized onions, jack & cheddar cheese, english muffin, potatoes	11.75
TIGER PRAWN OMELETTE – artichoke hearts, tomatoes, olives, capers, spinach, feta, warm herb vinaigrette, english muffin, potatoes	12.50

special of the day

FRESH ALASKAN HALIBUT – grilled - blackened – crispy polenta, tortilla cream sauce, asparagus, pico de gallo	16.00
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soup & chili

CREAM OF TOMATO & GORGONZOLA SOUP	cup 3.75	bowl 6.00
DAILY CHILI – served with sour cream, avocado, red onion, jack & cheddar cheese	cup 4.75	bowl 7.00 large bowl 8.95

salads

SIMPLE GREEN SALAD – field greens, grape tomatoes, cucumber, red onion, kalamata olives - choice of dressings: gorgonzola, thai lime vinaigrette, lavender maple vinaigrette, roasted garlic lemon basil vinaigrette	6.50
CAESAR – romaine, croutons, parmesan, caesar dressing	8.50
<u>add: blackened chicken breast 12 or blackened tiger prawns 14</u>	
PANZANELLA SALAD – field greens, focaccia croutons, mozzarella cheese, grape tomatoes, red onion, minced olives, capers, toasted pine nuts, roasted garlic lemon basil vinaigrette	10.00
ALASKAN SEA SCALLOPS & TIGER PRAWNS SALAD – blackened prawns & scallops - field greens & romaine, candied almonds, papaya & diced red peppers, cucumber, thai lime vinaigrette	15.50

sandwiches

choice of fries with house-made roasted red pepper ketchup or house salad with lavender maple vinaigrette
substitute a cup of soup add 2.00 - chili & sandwich add 3.00

ADOBO PULLED PORK WRAP – caramelized onion, cabbage slaw, lime sour cream, chimichurri, petite salad	10.50
ORGANIC SIRLOIN CHEESE BURGER – tomato, red onion, greens, mayo, dijon, melted jack & cheddar	10.95
SMOKED TURKEY OR HAM MELT – herb cream cheese, mayo, dijon, melted jack & cheddar	9.95
VEGETARIAN – cucumber, tomato, red onion, greens, marinated olive spread, warm feta	9.95
COLD HAM OR SMOKED TURKEY – tomato, onion, greens, mayo, dijon, monterey jack cheese	9.95
AVOCADO – herb cream cheese, greens, tomato, red onion, mayo, dijon, melted jack & cheddar	9.95
HAM & MARINATED OLIVE – black forest ham, salami, marinated olive spread, melted jack & cheddar	10.75
THAI CHICKEN – marinated in peanut dressing, greens, red onion, mayo, melted jack & cheddar	10.75
TIGER PRAWNS & AVOCADO – tiger prawns, avocado, herb cream cheese, mayo, dijon, melted jack & cheddar	12.75

18% gratuity will be added for parties of six or more