

BREAKFAST & BRUNCH

CHAMPAGNE	7.00	FRESH ORANGE JUICE	(sml) 4.00	(lg) 5.00
MIMOSA	7.00	FRESH GRAPEFRUIT JUICE	(sml) 4.00	(lg) 5.00

FRUIT BOWL Fresh Seasonal Fruit	5.50
HOME MADE GRANOLA with Fresh Strawberries and choice of Milk, Soy Milk or Plain Non Fat Yogurt	8.50
IRISH OATMEAL w/Golden Raisins & Cinnamon, Topped with Fresh Strawberries and Homemade Granola (As Available)	8.50
CONTINENTAL BREAKFAST: Fruit Bowl & Filled Croissant or Fruit Bowl, Plain Croissant & Brie	
~ With House Coffee OR Tea11.00	
~ With Cafe Latte, Cappuccino or Espresso 12.00	

BREAKFAST ENTREES (Egg Whites Available on Request)

Choice of Potatoes, Fruit or Mix Greens

EGGS SCANDIA Poached Eggs served on Croissant with Smoked Salmon and Dill Hollandaise	12.50
EGGS SAN PIETRO Poached Eggs on English Muffin with Smoked Ham-Prosciutto Hash & Bearnaise Sauce	12.50
TOMATO or SPINACH BENEDICT Poached Eggs served on English Muffin with Tomato or Spinach & Hollandaise	12.50
EGG SANDWICH 2 Eggs Medium, folded over Crispy Bacon, Peppers, Feta & Mozzarella cheese, Sauteed Onions and Jalapeno, Served on Rosemary Bread	12.50

For 'BREAKFAST ENTREES' below.....Add \$1.00 for Plain Bagel or Toast (Rosemary or Whole Wheat)

OMELETTES (Sorry, no Additions or Deletions)	12.50
Spinach Fresh Spinach, Mushrooms, Swiss Cheese, Basil & Sun-Dried Tomatoes	
Ham & Cheese Prosciutto-Ham, Swiss, Cheddar & Goat Cheese with Chives	
FRITTATA (Open-Faced Omelette) Roasted Eggplant, Roasted Peppers, Tomatoes and Basil, topped w/ Goat Cheese	12.50
SOFT SCRAMBLE Scrambled Eggs with "Michel Blanchet" Smoked Salmon and Asparagus	12.50
TOFU SCRAMBLE w/ Mushrooms, Spinach, Onions & Tomatoes, seasoned w/ Turmeric and Black Pepper	12.50

OTHER SPECIALTIES

PANCAKES Whole Wheat Buttermilk Pancakes garnished w/ Strawberries, & Powdered Sugar	11.50
FRENCH TOAST Made with Croissant, Served with a Berry Compote and Whipped Mascarpone Cream	12.50
BAGEL & SMOKED SALMON Smoked Salmon with Red Onions, Tomatoes & Cream Cheese (Capers on request)	12.50
SALMON FLORENTINE Salmon, Spinach & Roasted Tomatoes in a Puff Pastry with a Dill Hollandaise Sauce & Asparagus	12.50
HUEVOS RANCHEROS 2 Eggs Over Easy, on a Crispy Tortilla Layered with Pinto Beans and Parmesan Cheese served with Guacamole, Tomatillo and a Red Chile Salsa	12.50

Following items Available after 11:30AM

CITRUS POACHED SALMON With Whole grain Mustard & Rosemary Glaze, Served Chilled, With House Greens	12.50
VEGETARIAN QUICHE Asparagus, Leeks, Oven-Dried Tomato & Fontina Cheese with Mix Greens	12.50
GRILLED FISH TACOS On soft Corn Tortillas with Cabbage Slaw, Pico de Gallo, & Spicy Cilantro Salsa	12.50

SIDE ORDERS

Potatoes Au Gratin w/ Chives	2.50	Bagel & Cream Cheese	3.00	Rosemary or Wholewheat Toast (1)	2.00
Pancake (1) & Fresh Berries	7.00	Applewood Smoked Bacon (3)	3.00	Smoked Chicken-Apple Sausage (1)	3.00
One Egg (any style)	3.00	Avocado (1/2)	2.50	Smoked Salmon (2)	6.00
Pico de Gallo or Salsa	2.00	Sliced Tomatoes (3)	2.00	Non Fat Yogurt	2.50

Water available on request only

BREAKFAST & BRUNCH

SOUPS, SMALL PLATES & SALADS

(Served after 11:30AM)

SOUPS OF THE DAY (PLEASE ASK YOUR SERVER)	6.50
SAMOSA (2)Crispy Pastry stuffed with Indian spiced Potatoes, Cauliflower, and Peas served with a Tamarind Chutney	6.00
WALDORF SALAD Belgian Endive, Radicchio, Apples, Grapes, Candied Walnuts & Blue Cheese in a Mustard Dressing	10.00
COBB SALAD Romaine Lettuce, Roasted Chicken, Bacon, Blue Cheese, Avocado, Red Onion, Tomato, in an Herb Dressing	12.50
CHINESE CHICKEN SALAD Napa Cabbage, Scallions, Peanuts & Wontons in Sesame-Soy-Ginger Dressing	12.50

DELI SALADS

SELECT ANY 3 OF THE FOLLOWING SALADS 12.50

SIDE ORDER OF ANY 1 THE FOLLOWING SALADS 7.00

CHICKEN SALAD Grapes, Celery & Toasted Almonds in a Creamy Herb Dressing	
HONEY GLAZED CHARMOULA CHICKEN BREAST Gently baked in a Moroccan spiced Marinade	
THAI BEEF Rice Noodles, Bean Sprouts, Scallions & Mint in a Tamarind Sauce	
SHRIMP & MANGO SALAD Shrimp, Mango, Cucumber, Red Pepper, Mint, Jalapeno, Red Onion & Ginger in a Citrus Marinade	
VIETNAMESE ROLLS Shrimp, Cucumbers, Sprouts, Vermicelli Noodles and Avocado Wrapped in a Fresh Rice Paper	
FARRO SALAD Heirloom Grain w/Cherry Tomatoes, Cucumbers, Feta, Red onions, Basil & Rice vinegar	
CUCUMBER SALAD Cucumbers, Onions, Garbanzos, Feta, Fresh Basil and Olive Oil	
FUSSILI & FRESH MOZZARELLA Artichokes, Sun-Dried-Tomatoes, Basil with White Balsamic & Olive Oil	
EDAMAME & TOFU With Quinoa, Black Beans, Blended Wild Rice and Almonds in a Honey-Miso Dressing	
LENTIL SALAD French & Indian Lentils, Red Onions, Radicchio, Basil & Cilantro with Rice Wine Vinegar	
CITRUS POACHED SALMON With a whole grain Mustard and Rosemary Glaze (One Per Combo)	
ROASTED BEET SALAD Red and Yellow Beets with Mint, Roasted Hazelnuts, and a Blood Orange Vinaigrette	
WALDORF SALAD Belgian Endive, Radicchio, Apples, Grapes, Candied Walnuts & Blue Cheese in a Mustard Dressing	

GRILLED SANDWICHES AND BURGERS

Choice of Fries or Mix Greens

SEARED YELLOWFIN TUNA With a Lightly Peppered Crust, Roasted Red Peppers & Aioli	12.50
TURKEY BURGER With Red Onion, Tomato, Arugula and a Red Chile Aioli	12.50
HAMBURGER Choice Ground Chuck with a Roasted Tomato & Onion Relish, Served with Fontina and Blue Cheese and Arugula	12.50
VEGGIE BURGER Patty of Brown Rice, Sunflower Seeds, Cashews, Millet, & Tofu served with Tomato, Red Onion, Mayonnaise, and Daikon Sprouts	12.50

HALF DELI SANDWICHES

Served on 'WHOLE WHEAT' Bread with House Greens and
With a Choice of 'Soup of the Day' or Side of any 'Deli Salad'

1/2 TURKEY Fennel-Basil Slaw, Arugula, Shaved Parmesan Cheese and Oven Dried Tomato Mayo Spread	12.50
1/2 TUNA SALAD Celery, Red Onions, Tarragon, Fontina Cheese and Light Mayonnaise	12.50
1/2 CAPRESE Fresh Mozzarella & Basil, Arugula, Marinated Tomatoes, and Homemade Pesto	12.50

(ALL CHANGES WILL BE POLITELY DECLINED)

BRUNCH PASTRY & BEVERAGES

BREAKFAST PASTRY

~AS AVAILABLE~

BREADS *...Banana or Choc. Pumpkin	3.00	CROISSANTS Plain Croissant	3.00
CINNAMON ...Roll	3.00	Chocolate, Almond or Ham & Cheese	4.00
BROWNIES *or LEMON BAR	3.00	MUFFINS ...Blueberry, Cranberry, Corn Orange, or Oatmeal	3.00
COOKIES ...Chocolate Chip, * Oatmeal, or	2.50	LOW-FAT MUFFINS ...Mixed Berry Bran	3.00
Dark Chocolate w/ White Chocolate Chips	2.50	SCONES ...Raisin, Mixed Berry, Ginger or Multi-Grain	3.00

* (THESE ITEMS HAVE NUTS IN THEM)

BEVERAGES

COFFEE	3.00	TEAS	3.00	WATERS, SODAS & JUICES	3.00
Cafe Mocha or Espresso		Eng/B'fast, Earl Grey, Green Tea		Arrowhead Spring Water	
Cafe Latte, Cappuccino	4.00	Chamomile, Peppermint, or Orange Spice		San-Pellegrino Sparkling Water	
Hot Chocolate	4.00	Peet's Tropical Iced Tea		Sprite, Coke, Diet Coke, Orangina	
Coffee or Decaf	3.00	BEERS	5.00	Cranberry Juice or Milk	3.00
Iced Coffee	3.00	Heineken, Pilsner Urquell, Miller Lite,		Fresh Lemonade (Large)	4.00
Chai Latte	3.00	Corona & Amstel Lite		Arnold Palmer (Large)	4.00
ICED BLENDED (Large)	5.00	MIMOSA	7.00	Orange or Grapefruit Juice (Small)	4.00
Mochacino or Vanilla Lattecino				Orange or Grapefruit Juice (Large)	5.00
WINE & CHAMPAGNE	[RED - Merlot or Cabernet ...WHITE - Chardonnay or Pinot Grigio]			BY THE GLASS	7.00
				BY THE BOTTLE	24.00

DESSERTS

~AS AVAILABLE~

CHOCOLATE RASPBERRY MOUSSE	3 Layers of Chocolate cake with Chocolate Mousse & Raspberries		
CHOCOLATE VANILLA	3 Layers of Chocolate cake with Vanilla - Mascarpone Cream		
CHOCOLATE POT DE CREAM	A Chocolate Creme Brulee with a Hint of Orange Blossom, served with Fresh Cream		
CHOCOLATE BANANA CREAM PIE	Fresh Bananas layered on Chocolate Ganache and whipped Cream in a Sweet Pastry Crust		
LEMON HAZELNUT MERINGUE	Hazelnut Meringue Layered with Lemon Butter Cream		
KEYLIME PIE	Fresh Lime Custard Topped with Meringue in a Sweet Pastry Crust		
TARTE TATIN	Caramelized Apples on a Puffed Pastry Crust		
PLAIN CHEESE CAKE	New York Style with Sour Cream Icing		
FRESH FRUIT TART	Fresh Fruit and Berries on a Sweet Pastry Crust Lined with Pastry Cream		
STRAWBERRY SHORT CAKE	Light Sponge Cake Layered with whipped Cream and Strawberries		
TIRAMISU	Lady Fingers Soaked in an Espresso-Kahlua-Marsala Wine Extract and layered with Mascarpone Cream		
HOMEMADE BREAD PUDDING	with Golden Raisins served with Vanilla Cream		
BLUEBERRY CRUMBLE	Fresh Blueberries with a Crisp Nutty Topping		
APPLE PIE	Tart Granny Smith Apples, Sweet Pastry Crust		

MINIMUM \$8 PER PERSON FOR WEEKEND BRUNCH

20% gratuity will be included in the check for parties of 6 or more

(Bread Basket ~ 2rolls\$1.00)