

BREAKFAST SERVED 6:30 AM – 11:00 AM

Beverages

Fresh Orange Juice	\$3.50
Ruby Red Grape Fruit Juice	\$3.50
Apple, Tomato, V-8, Prune, Cranberry Juice	\$3
Fiji, San Pellegrino 500ML	\$4
Fiji, San Pellegrino 1 Liter	\$6
2% Milk, Skim Milk	\$3
Brewed Pot of Coffee, Decaffeinated available	\$8
Selection of Tea, Herbal Teas or Iced Tea	\$3.50
Hot Chocolate	\$4
Espresso	\$3
Cappuccino, Latte	\$4

Starters

Choice of Chilled Juice and Coffee or Tea

Continental Breakfast \$12
Three Breakfast Pastries, Seasonal Fruit, Preserves, Butter

Chilled Fruit Plate with Berries \$12

Yogurt Granola Parfait with Berries \$12

Smoked Salmon Bagel \$14
Tomato, Asparagus, Red Onions, Capers, Cream Cheese

McCann's Irish Oatmeal, Brown Sugar, Raisins \$12

Granola or Dry Cereal \$12
Granola, Wheat Bran, Cheerios, Raisin Bran, Special K or
Honey Nut Cheerios, Served with Sliced Banana,
Choice of Milk

American Breakfast \$14
Two Eggs any Style, Roasted Yukon Gold Potatoes,
Choice of Ham, Bacon, Sausage, Turkey Sausage or Tofu,
Choice of Bread

Three Egg Omelette \$14
Choice of Mushrooms, Onions, Peppers, Spinach,
Bacon, Ham, Sausage, Cheddar, Swiss, Herbs,
Choice of Bread

Certified Angus Beef Tenderloin and Two Eggs \$18
Two Eggs any Style, Roasted Yukon Gold Potatoes,
Choice of Bread

Classic Eggs Benedict \$14
Poached Eggs, English Muffin, Canadian Bacon,
Hollandaise

Smoked Salmon Eggs Benedict \$14
Poached Eggs, English Muffin, Hollandaise

Crab Cakes Eggs Benedict \$14
Poached Eggs, Roasted Yukon Gold Potatoes,
Asparagus, Hollandaise

Old-Fashioned Belgian Waffle \$12
Whipped Cream and Berries

Blueberry Pancakes \$12
Maple Syrup

Brioche French Toast \$14
Whipped Cream, Raspberries,
Maple Syrup

A 17% gratuity, \$2 delivery charge and sales tax
will be added to each order.

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Starters

Smoked Salmon, Field Greens, Shaved Fennel \$12
Capers, Lemon, Extra Virgin Olive Oil, Crostini

Shrimp Cocktail \$12
Thousand Island Dressing, Fresh Lime

Chicken Quesadilla with Chipotle, Black Beans \$9
Aged Cheddar, Sour Cream, Avocado, Salsa

Soup of the Day - Cup \$5, Bowl \$6

Create Your Own Salad

Dressing – Balsamic, Ranch, Blue Cheese, Roasted
Tomato, Honey Mustard, Caesar and Low Fat Vinaigrette

Protein – Grilled Chicken \$12; Marinated Shrimp \$14;
Grilled Salmon \$16; Grilled Ahi Tuna \$16; Steak \$16

House Salad with Field Greens, Pumpkin Seeds \$7
Shredded Carrots, Balsamic Vinaigrette

Traditional Caesar Salad, Crostini \$8

Greek Salad \$9
Romaine Lettuce, Peppers, Kalamata Olives, Tomatoes,
Cucumber, Red Onions and Feta Cheese

Niçoise Salad \$9
Field Greens, Fingerling Potatoes, Tomatoes, Olives,
Hard Boiled Egg, French Green Beans

Skygarden Salad \$9
Chopped Iceberg Lettuce, Diced Tomatoes,
Bacon, Onions, Kalamata Olives

Sandwiches

Sandwiches served with Fries, Side Salad or Fruit Cup

Hamburger \$12
Lettuce, Cheese, Preserved Tomatoes,
Caramelized Onions, Grain Mustard Aioli, Potato Bun

Club Sandwich \$12
All Natural Turkey, Bacon, Tomato,
Lettuce, Grain Mustard Mayo, Multigrain Bread

Maryland Crab Cake Sandwich \$15
Lemon Caper Aioli, Cilantro Pear Slaw, Ciabatta Bun

Grilled Cheese \$12
Brioche Bread, Aged Cheddar Cheese, Tomato Soup

Grilled Breast of Chicken Sandwich \$12
Arugula Pesto, Tomato, Fresh Mozzarella, Ciabatta Bun

Entrees

Certified Black Angus Beef New York Steak \$26
Herb Butter, Arugula, French Fries

Certified Black Angus Beef Tenderloin \$30
Yukon Gold Mashed Potatoes, Asparagus, Blue Cheese,
Red Wine Reduction

Grilled Salmon with Tartar Sauce \$18
Yukon Gold Mashed Potatoes, Seasonal Vegetables

Pan Seared Breast of Chicken with Natural Jus \$16
Fingerling Potatoes, Seasonal Vegetables

Cavatappi Pasta \$15
Roasted Tomatoes, Mozzarella Cheese, White Wine,
Fresh Basil, Extra Virgin Olive Oil

Kid's menu items available upon request.

We will make every effort to accommodate special dietary requirements. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions.

Weekly Specials \$15

Monday – Schnitzel
French Fries

Tuesday – Atlantic Salmon
Field Greens, Citrus Vinaigrette

Wednesday – Cavatappi Pasta
Roasted Tomatoes, Fresh Basil, Fresh Mozzarella,
Extra Virgin Olive Oil

Thursday – Seared Breast of Chicken
Herb Fingerling Potatoes, Seasonal Vegetables,
Natural Jus

Friday - Grouper Fish
Home Fries, Tartar Sauce

12" Pizza

Cheese Pizza \$11

Vegetable Pizza \$12

Pepperoni Pizza \$12

Sausage Pizza \$12

Sausage and Pepperoni Pizza \$14

Supreme Pizza \$15

Dessert

Apple Tart, Vanilla Ice Cream \$9

New York Cheese Cake, Raspberry Coulis \$8

Coupe Romanoff \$9
Fresh Strawberries, Vanilla Ice Cream

Milk and Two Cookies \$9

Ice Cream and Seasonal Sorbet \$3 (per scoop)

Hospitality

Crudités \$12
Seasonal Vegetables, Roasted Red Pepper Aioli

Mixed Nuts \$22 (per pound)

Deli Plate \$12

Artisan Cheese Plate \$12

Kettle Chips \$12 (per pound)

Half Bottle Selection 375 ML

Bin #	Bottle
White Wines	
4000 Sauvignon Blanc, Dry Creek, California	20
4001 Pouilly Fuissé, Louis Jadot, France	28
4002 Chardonnay, Chateau St. Michelle, WA	19
4003 Chardonnay, Sonoma-Cutrer, California	26
Red Wines	
5000 Pinot Noir, Steele, California	26
5001 Zinfandel, Seghesio, California	28
5002 Merlot, Swanson, California	24
5003 Cabernet Sauvignon, California	22
5004 Merryvale, "Starmont", California	25
5005 Rombauer, California	35

Wine List

Bin #	Glass	Bottle
Champagne & Sparkling, NV		
100 Roederer Estate, California		52
101 Langlois-Chateau Crémant, France		55
102 Moet & Chandon, Epernay, France		98
103 Veuve Clicquot, Reims, France		105
104 Cristalino, Cava, Spain		29
105 Jean-Louis, Crémant, France 187ML	12	
106 Schramsberg, California 375 ML		48
Rose		
200 Jean-Luc-Colombo, France	8.50	32
Riesling		
300 Loosen, "Dr. L", Germany	8.50	30
Sauvignon Blanc		
400 Anakena, Chile	7.50	28
401 Whitehaven, New Zealand	10	35
402 Honig, California		38
Chardonnay		
500 Chalone Vineyard, California	8.50	29
501 Chamisal Vineyards, California	10	32
502 Sonoma-Cutrer, California		48
503 Artesa, California		50
Interesting Whites		
600 Pinot Grigio, Torresella, Italy	9	32
601 Pinot Blanc, Trimbach, France		35
602 Pinot Gris, Adelsheim, Oregon		42
603 Pine Ridge, Vigonier, California	9	32
Pinot Noir		
700 Chalone Vineyard, California	9	32
701 Angeline, California	12	40
702 Byron, California		55
703 The Four Graces, Oregon		58
Zinfandel		
800 Edmeads, California	10	35
801 Beckstoffer, "Victory", California		40
Merlot		
900 Hahn Estates, Monterey, California	8.50	29
901 Hogue, "Genesis", Washington		32
902 Benziger, California		45
Cabernet Sauvignon		
1000 Flying Winemaker, Chile	8.50	29
1001 Pine Ridge, "Forefront", California		32
1002 J. Lohr, Seven Oaks, California	11	38
1004 Arrowood, California	16	58
1005 Merryvale, "Starmont", California		60
1006 Justin, California		62
1009 Jordan, California		98
Interesting Reds		
1100 Meritage, Hahn Estates, California	10	32
1101 Malbec, High Notes, Argentina	9	28
1102 SuperTuscan, Poggio Morino, Italy	10	32
1103 Tempranillo, Valdubon, Spain		32
1104 Côtes du Rhône, Guigal, France		36
1105 Carmenere, Apaltagua, Chile		38
1106 SuperTuscan, Brancaia Tre, Italy		42
1107 Petite Sirah, Foppiano, California		50