

SUMMER BRUNCH 2010

BRUNCH	CLASSIC EGGS BENEDICT english muffin, canadian bacon, poached eggs, citrus hollandaise	11.00		
	GRANOLA & MACADAMIA NUT FRENCH TOAST 3-berry syrup	10.00		
	CAJUN SALMON BENEDICT poached eggs, spinach, tomato, herbed hollandaise	13.50		
	THREE EGG OMELETTE ham, peppers, onions, cheddar cheese	13.00		
	BREAKFAST BURRITO chorizo, eggs, potatoes, green chili, cheddar cheese	10.50		
	HUEVOS RANCHEROS corn tortillas, black beans, over easy eggs, pico de gallo, avocado	11.50		
	GRILLED FLANK STEAK & EGGS chimichurri, black beans, two eggs, potatoes	14.00		
SOUP	CREAM OF ASPARAGUS lemon crema	4.00 / 6.00		
	ROASTED RED PEPPER parmesan cheese	4.00 / 6.00		
SALADS	CAFÉ SPINACH SALAD strawberries, gorgonzola, pistachios, strawberry balsamic vinaigrette	4.50 / 8.00		
	HEART OF ROMAINE candied pecans, shaved red onions, blue cheese dressing	4.50 / 8.50		
	CHOPPED CHICKEN COBB bacon, avocado, blue cheese, egg, red wine vinaigrette	13.00		
	ROASTED BEETS baked goat cheese, arugula, citrus vinaigrette	9.00		
	ROCKY MOUNTAIN TROUT SALAD smoked trout, Yukon golds, asparagus, fried egg	10.00		
	ASIAN SALAD grilled chicken or ahi tuna, crispy wontons, toasted almonds, sesame soy dressing	13.00		
	GRILLED SALMON SALAD spinach, garbanzos, tomatoes, olives, feta, five herb dressing	15.00		
	HEIRLOOM TOMATO CAPRESE fresh mozzarella, pesto, balsamic syrup	11.00		
STARTERS	BRICK OVEN CRABCAKE pickled cucumber salad, avocado puree	8.00		
	STEAMED MUSSELS chorizo, tomatoes, cilantro, chipotle cream	12.00		
	BLACKENED FISH TACOS corn tortillas, napa cabbage slaw, mango salsa, chipotle yogurt	11.50		
	FLASH FRIED CALAMARI Anaheim peppers, sweet & sour sauce	10.50		
	GRILLED ARTICHOKE truffle aioli, drawn butter	10.00		
	BAKED BRIE puffed pastry, roasted garlic, peach & blueberry chutney	10.50		
	AHI TUNA SALSA cucumbers, red onion, cilantro, avocado, sweet soy	12.00		
	LAMB LOLLYPOPS garlicky hummus, cucumber, feta, pomegranate molasses	12.00		
	ARTISAN CHEESE PLATE today's selections served with accompaniments	14.50		
SANDWICH	OPEN FACED ½ CRABMELT sourdough, provolone cheese, caesar salad, cup of soup	14.75		
	SMOKED TURKEY avocado, sprouts, bacon, grilled sourdough, mixed green salad	10.25		
	GRILLED ANGUS CHEESEBURGER caramelized onions, jack cheese, french fries	10.00		
	GRILLED CHICKEN balsamic, pesto, fresh mozzarella, sweet potato fries	10.75		
PIZZA	SPINACH & GOAT CHEESE roasted peppers, kalamata olives, pine nuts	12.00		
	CHICKEN & BACON parmesan sauce, tomatoes, red onion, scallions	12.50		
	PROSCIUTTO & ARUGULA roasted garlic cream, four cheese blend	13.00		
PASTA	MUSHROOM RAVIOLI heirloom tomato broth	9.00 / 16.00		
	CHICKEN STIR FRY broccoli, mushrooms, bok choy, udon noodles, chili ginger soy	10.00 / 16.00		
	ANGEL HAIR SHRIMP asparagus, feta, spinach, tomatoes, lemon caper sauce	10.50 / 17.00		
	SAN FRANCISCO CIOPPINO mussels, shrimp, scallops, salmon, tomato broth, crispy gnocchi	12.00 / 19.00		
TRIO	thai bbq spareribs <i>chipotle crème fraiche</i>	roasted garlic mashers	chili glazed broccoli	16.50
	pan roasted chicken breast <i>pan jus</i>	white cheddar mac & cheese	garlic braised spinach	
	grilled mahi mahi <i>citrus beurre blanc</i>	fingerling potato hash	grilled asparagus	
	herbed pork chop <i>chipotle pineapple</i>	sweet pea risotto	sautéed summer squash	