

brunch

saturday & sunday september 4 & 5, 2010

FRESHLY SQUEEZED ORANGE JUICE	5.00
MIMOSA – fresh orange juice, champagne	7.50
KENWOOD YULUPA CUVÉE BRUT	7.50

special of the day

JAMBALAYA – fresh alaskan silver salmon, fresh alaskan halibut, tiger prawns, reindeer sausage, mussels, clams, spicy tomato sauce, jasmine rice	17.00
SPECIAL SANDWICH – roasted turkey, salami, roasted garlic & chevre spread, red onion, tomato, greens	11.75

Brunch

FRENCH TOAST - triple berry coulis, whipped cream, pure maple syrup	10.75
SIMPLE BREAKFAST – eggs to order – choice of: bacon, reindeer sausage, or black forest ham, english muffin, potatoes	11.75
EGGS BENEDICT FLORENTINE – poached eggs, wilted spinach, tomato concasse, basil pesto spread, hollandaise, english muffin, potatoes	12.00
EGGS BENEDICT – poached eggs, black forest ham, hollandaise, english muffin, potatoes	12.00
EGGS BENEDICT SOUTH OF THE BORDER – poached eggs, green chile black olive & cilantro spread, avocado, hollandaise, fresh salsa, english muffin, potatoes	12.00
POACHED EGGS ON CRAB & SCALLOP CAKES – chipotle hollandaise, english muffin on side, potatoes	14.00
MIGAS – scrambled eggs, chorizo, pico de gallo, cilantro, tortilla strips, jack & cheddar cheese, guacamole, potatoes, corn tortillas	12.00
HUEVOS RANCHEROS – two eggs over-easy, corn tortillas, ranchero sauce, rice, black beans, pico de gallo, melted jack & cheddar cheese, avocado, sour cream	12.00 <i>*small with one egg</i> 10.50
VEGETABLE OMELETTE – vegetable ratatouille, spinach, chèvre & parmesan, fresh herbs, english muffin, potatoes	12.00
TIGER PRAWN OMELETTE – sauteed onion & peppers, artichoke hearts, capers, feta, green olives, english muffin, potatoes	14.00
CAPRESE OMELETTE – tomatoes, basil, olive oil, fresh mozzarella, parmesan, english muffin, potatoes	12.00
BLACK FOREST HAM OMELETTE – sautéed mushrooms, mozzarella, parmesan, english muffin, potatoes	12.00
REINDEER POLISH SAUSAGE OMELETTE – roasted red peppers, caramelized onions, jack & cheddar, english muffin, potatoes	12.50
CREAM OF TOMATO & GORGONZOLA SOUP	cup 4.00 bowl 6.00
DAILY CHILI – served with sour cream, avocado, red onion, jack & cheddar	cup 4.95 bowl 7.50 large bowl 9.00

salads

SIMPLE GREEN SALAD – field greens, grape tomatoes, cucumber, red onion, kalamata olives – dressings: gorgonzola, thai lime vinaigrette, lavender maple vinaigrette	6.00
CAESAR – romaine, croutons, parmesan, caesar dressing	8.50
blackened chicken breast	12.00
or blackened tiger prawns	13.50
PANZANELLA SALAD – field greens, focaccia croutons, mozzarella, grape tomatoes, red onion, kalamata olives, capers, roasted garlic lemon basil vinaigrette	10.50
SEA SCALLOPS & TIGER PRAWNS SALAD – blackened – thai chili glaze – field greens & romaine, candied almonds, papaya & diced red peppers, cucumber, thai lime vinaigrette	16.00

sandwiches

choice of house fries with house ketchup or salad with lavender maple vinaigrette  
 substitute a cup of soup add 1.00 – chili & sandwich add 2.00

GRILLED CHICKEN BREAST – bacon, avocado, gorgonzola dressing, tomato, red onion, field greens	12.95
REINDEER POLISH SAUSAGE – red onion, sauerkraut, mayo, dijon, melted jack & cheddar	11.75
ANGUS SIRLOIN CHEESE BURGER – tomato, red onion, field greens, mayo, dijon, melted jack & cheddar	11.50
SMOKED TURKEY OR HAM MELT – herbed cream cheese, mayo, dijon, melted jack & cheddar	10.75
VEGETARIAN – cucumber, tomato, red onion, field greens, marinated olive spread, warm feta	10.75
COLD HAM OR SMOKED TURKEY – tomato, onion, field greens, mayo, dijon, jack cheese	10.75
AVOCADO – herbed cream cheese, field greens, tomato, red onion, mayo, dijon, melted jack & cheddar	10.75
HAM & MARINATED OLIVE – black forest ham, salami, marinated olive spread, melted jack & cheddar	10.95
THAI CHICKEN – marinated in peanut dressing – field greens, red onion, mayo, melted jack & cheddar	11.75
TIGER PRAWN – avocado, herbed cream cheese, mayo, dijon, melted jack & cheddar	12.95

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

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness\*