

BRUNCH

Starters

Tomato Bisque | 5c/7b

Pork Green Chili | 5c/7b

Soup Du Jour | 5c/7b

Shell No! | 15

Escargot in garlic white wine sauce.

Krillin It | 12

Chilled, seasoned shrimp w/cocktail sauce.

Board | 18

Meat & cheese assortment. Salt & pepper radish. Cayenne candied pecans. Seasonal fresh fruit. Chutney. Kalamata olives. Artisan crackers.



Benedicts

The OG* | 13

English muffin. Ham. Basted eggs. Hollandaise.

Santa Fe* | 16

English muffin. Ham. Basted eggs. Avocado. Pork green chili. Cheddar.

James Pond* | 24

English muffin. Duck breast. Basted eggs. Béarnaise.

Angler* | 19

English muffin. Salmon. Basted eggs. Béarnaise.

Seaside* | 18

English muffin. Shrimp. Avocado. Basted eggs. Hollandaise.

Bacon* | 14

English muffin. Peppered bacon. Avocado. Basted eggs. Hollandaise.

Garden* | 12

English muffin. Spinach. Tomato. Basted eggs. Avocado. Hollandaise.

Pancakes, etc.

+2 eggs & potatoes O'Brien | 7

+Bacon or sausage patty | 6

Classic Cakes | 8

2 pancakes your way: Strawberry, blueberry, chocolate, pecan, or original.

Classic Toast | 8

Hand-battered French toast.

Belgian | 11

Belgian waffle your way: Strawberry, blueberry, chocolate, pecan, or original.

Trinity Toast | 12

Crème brûlée French toast.

Brunch Plates

Served with 2 eggs, potatoes O'Brien & toast.

Bacon | 14

3 slices thick peppered bacon.

Ham | 16

Thick cut Black Forest Ham.
Apricot brandy sauce.

Sausage | 14

Hand pressed Jimmy Dean
sausage patty.

NY Strip* | 25

10oz strip. Lightly seasoned.

Trout | 21

Parmesan crusted rainbow
trout. Sautéed. Lemon zest.
Finely grated Parmigiano-
Regiano.

Salmon* | 20

Blackened salmon. Sautéed.
Maître butter.

Rack of Lamb* | 25

Grilled lamb. Cherry balsamic
demi-glacé.

Dinner Seafood

Served with choice of 2 sides: Potatoes O'Brien | Brussels Sprouts
Glazed Carrots | Wild Rice | Side Salad

Under The Sea | 22

Sea scallops. Sautéed. Bacon
& onion cream sauce.

Trout | 21

Trout fillet with choice of
preparation: blackened or
Parmigiano-Regiano.

Pasta

Served with side salad
+Chicken 5 | +Shrimp 7 | +Clams 9

Alle Vongole | 20

Clams. Angel Hair. Garlic
white wine butter sauce.

Pesto Time | 17

Pesto. Brie. Cherub tomato.
Cream sauce.

Drinks

Sodas 2.5

Coke | Coke Zero | Mr.
Pibb | Sprite | Iced Tea
Raspberry Tea
Lemonade | Soda
Water | Coffee | Decaf

Juices 3

Mango | Orange
Pineapple | Apple
Grapefruit | Guava
Peach | Cranberry | V8

Milk & Tea 3

Milk | Chocolate Milk
Hot Tea | Hot
Chocolate

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DINNER

Starters

This Is Spartachoke! | 14

Spinach artichoke dip. Crostini.

Shell No! | 15

Escargot in garlic white wine sauce.

Seashell Steamer | 16

Baby clams. Garlic white wine sauce.

Krillin It | 12

Chilled, seasoned shrimp w/cocktail sauce.

Board | 18

Meat & cheese assortment. Salt & pepper radish. Cayenne candied pecans. Seasonal fresh fruit. Chutney. Kalamata olives. Artisan crackers.



Soups

Tomato Bisque | 5c/7b

Pork Green Chili | 5c/7b

French Onion | 7b

Soup Du Jour | 5c/7b

Pasta

Served w/side salad

+Chicken 5 | +Shrimp 7 | +Clams 9

Alle Vongole | 20

Clams. Angel Hair. Garlic white wine butter sauce.

Pesto Time | 17

Pesto. Brie. Cherub tomato. Cream sauce.

Amore | 17

Meatballs. Angel hair. Red sauce.

Scampi | 18

Shrimp. Angel hair. Garlic white wine butter sauce.

Entrees

+2 Sides: Salad | Baked Potato | Wild Rice | Brussels Sprouts | Glazed Carrots

New York Strip* | 27

10oz steak. Lightly seasoned. Grilled to perfection.

Filet Mignon* | 34

6oz filet. Lightly seasoned. Wrapped in thick cut peppered bacon.

Chicken Marsala | 18

Roasted chicken breast. Marsala sauce.

Pollo al Limone | 18

Lightly breaded chicken breast. Lemon butter sauce.

Rack Of Lamb* | 25

Grilled lamb. Cherry balsamic demi-glacé.

Duck Breast* | 25

6oz breast. Ginger teriyaki glaze.

Grilled Prime Rib* | 33

Friday/Saturday Only. 10 oz cut. Grilled. Au jus. Horseradish.

Under The Sea | 22

Sea scallops. Sautéed. Bacon & onion cream sauce.

Trout | 21

Trout fillet with choice of preparation: blackened or Parmigiano-Regiano.

Salmon* | 20

Choice: Blackened, sautéed w/maître butter, or teriyaki.

Drinks

Sodas 2.5

Coke | Coke Zero | Mr.
Pibb | Sprite | Iced Tea
Raspberry Tea
Lemonade | Soda
Water | Coffee | Decaf

Juices 3

Mango | Orange
Pineapple | Apple
Grapefruit | Guava
Peach | Cranberry | V8

Milk & Tea 3

Milk | Chocolate Milk
Hot Tea | Hot
Chocolate

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LUNCH

Starters

Shell No! | 15

Escargot in garlic white wine sauce.

Krillin It | 12

Chilled, seasoned shrimp w/ cocktail sauce.

Board | 18

Meat & cheese assortment. Salt & pepper radish. Cayenne candied pecans. Seasonal fresh fruit. Chutney. Kalamata olives. Artisan crackers.



Salads

Strawberry Skies | 12

Spinach. Strawberry. Avocado. Almonds. Blue cheese. Blue cheese dressing.

Chicken Cross The Road | 16

Chicken Bacon. Ham. Swiss. Feta. Honey mustard bacon dressing.

Green Haus | 12

Tomato. Red onion. Kalamata olives. Feta. Croutons. Caesar dressing.

Soups

Tomato Bisque | 5c/7b

Pork Green Chili | 5c/7b

French Onion | 7b

Soup Du Jour | 5c/7b

Sandwiches

+1 Side: Salad | Potato Salad | Fresh Seasonal Fruit | Kettle Chips

The Dip | 14

Roast beef. Swiss. French bread. Au jus.

MD Reuben | 13

Pastrami. Sauerkraut. Swiss. 1000 island. Rye.

Maureen | 13

Bacon. Ham. Swiss. Lettuce. Tomato. French bread.

Alphabet Mafia | 13

Bacon. Lettuce. Tomato. Guacamole. Sourdough.

Cluck-A-Doodle-Do | 14

Chicken. Lettuce. Tomato. Sriracha aioli. Sourdough.

Club Italia | 13

Salami. Ham. Provolone. Lettuce. Tomato. Sourdough.

The Garden | 12

Spinach. Red onion. Tomato. Guacamole. Mushroom. Provolone. Sourdough.

Pasta

Includes Salad

Alle Vongole | 20

Clams. Angel Hair. Garlic white wine butter sauce.

Amoré | 17

Meatballs. Angel hair. Red sauce.

Pesto Time | 17

Pesto. Brie. Cherub tomato. Cream sauce.
+Chicken 4 | +Shrimp 6 | +Clams 8

Drinks

Sodas 2.5

Coke | Coke Zero | Mr. Pibb | Sprite | Iced Tea
Raspberry Tea
Lemonade | Soda
Water | Coffee | Decaf

Juices 3

Mango | Orange
Pineapple | Apple
Grapefruit | Guava
Peach | Cranberry | V8

Milk & Tea 3

Milk | Chocolate Milk
Hot Tea | Hot
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Wine List

Reds

Castle Rock Merlot 9g | 32b



Obalo Rioja 10g | 35b



Parducci Cabernet 9g | 32b



Parker Station Pinot Noir 10g | 35b



Predator Zinfandel 10g | 35b



Tilia Malbec 8g | 30b



Yalumba Shiraz 8g | 30b



Whites

Clean Slate Riesling 8g | 30b



Fossil Point Chardonnay 10g | 35b



Pedroncelli Rosé (Dry) 8g | 30b



Riff Pinot Grigio 8g | 30b



Champagne

Adami Champagne 10g | 35b



Mimosas 10g

Mimosa Flavors

Traditional | Cranberry | Grapefruit | Guava | Mango | Peach | Pineapple



Beer

Coors 4.5

Coors Light 4.5

Beehive 5

Compass IPA 5

Killian's Irish Red 5

Laughing Lab 5



Specialties

Bloody Mary 9

Cosmopolitan 12

Moscow Mule 10

Jamaican Mule (Rum) 10

Mexican Mule (Tequila) 10



Spirits

Full bar available for cocktails and mixed drinks. House specialties include Margaritas, Martinis, Cosmopolitans, Lemon Drops, Bloody Marys, and more made to order.

