



## EAT WELL BREAKFAST

**CONTINENTAL BREAKFAST | 22 - VEG**

Seasonal Fruit, Choice of Blueberry Muffin or Toast  
Yogurt Parfait

**ACAI BOWL 17 | HALF PORTION 9 | v**

Toasted Coconut Granola, Chia Seeds, Seasonal Fruit

**VEGETABLE FRIED RICE\* | 20**

Exotic Mushrooms, Bell Peppers, Kale Power  
Grains, Chili Crunch, Fried Egg

**WAKE-UP BOWL 14 | HALF PORTION 8 | v, GF**

Steel-Cut Oats & Dried Fruits

**AVOCADO TOAST\* | 19 - v**

Marinated Tomatoes, Pickled Onion, Radish, Sprouts  
Add One Cage-Free Egg Any Style\* +5 | Smoked Salmon + 7

**SMOKED SALMON BAGEL | 20**

Smoked Salmon, Sauce Vierge, Garlic and Herb Smear  
Toasted Everything Bagel

**BIRCHER MUESLI 16 | HALF PORTION 8 | VEG, GF**

Rollod Oats, Toasted Nuts, Dried Fruits and Seeds  
Greek Yogurt

## OMELETS

Served with Choice of Sourdough, Whole Wheat Toast or English Muffin

**HAM & CHEESE | 20**

Shaved Rosemary Ham, Cheddar Cheese

**FLORENTINE OMELET | 20 - VEG**

Smoked Mozzarella, Marinated Tomatoes, Spinach

**CHORIZO OMELET | 20**

Chorizo, Bell Peppers, Jack Cheese, Chipotle Crema  
Fresh Pico De Gallo

## EGGS & SPECIALTIES

Substitute for Vegan Eggs \$3

**CLASSIC BREAKFAST\* | 22**

Two Eggs, Choice of Bacon, Chicken or Pork Sausage  
Seasoned Potatoes, Choice of Toast

**BREAKFAST SANDWICH\* | 20**

Fried Egg, Bacon, Swiss, Avocado, Arugula, Tomato  
Chili Sauce, Brioche Bun, Served with Breakfast Potatoes

**HONEY TOAST | 18 - VEG**

White Chocolate Brioche, Vanilla Mascarpone, Fresh Raspberries, Pistachios

**STEAK & EGGS\* | 36**

10oz NY Strip Steak, Seasoned Potatoes, One Egg Any Style

**BUTTERMILK PANCAKES | 17 - VEG**

Two Buttermilk Pancakes  
Add Fresh Berries, Bananas | 4

**CARNE ASADA BURRITO | 24**

Seasoned Steak, Sautéed Onions, Scrambled Eggs, Potatoes  
Jack Cheese, Chipotle Crema, Pico De Gallo, Spinach Tortilla

## EGGS BENEDICT

**CLASSIC EGGS BENEDICT\* | 22**

Shaved Rosemary Ham, Poached Egg, Chives, English Muffin  
Topped with Hollandaise Sauce

**LOBSTER EGGS BENEDICT\* | 28**

Butter Poached Lobster, Poached Egg, Chives, English Muffin  
Topped with Hollandaise Sauce

## FRESH BY THE JUICERY

**GREEN MACHINE SMOOTHIE | 12**

Pineapple, Mango, Carrot, Almond, Wheatgrass, Barley Grass, Flaxseed  
Banana, Coconut Milk, Sacha Inchi Protein

**MAQUI SUPER FRUIT SMOOTHIE | 12**

Maqui, Lemon, Blueberry, Apple, Banana, Almond, Flaxseed, Cauliflower  
Coconut Milk, Sacha Inchi Protein

**MANGO SUNRISE SMOOTHIE | 12**

Mango, Banana, Carrot, Orange, Turmeric, Coconut Milk, Sacha Inchi Protein

**SUBLIME CITRUS COLD PRESSED JUICE | \$10**

Orange, Carrot, Turmeric, Ginger, Lemon

**DEEP ROOTS RED COLD PRESSED JUICE | \$10**

Carrot, Beet, Apple, Lemon

**JUICE | 6**

Orange | Pineapple | Grapefruit | Cranberry | Apple

## BREAKFAST SIDES

Bacon, Pork Sausage, Chicken Sausage | 7

One Egg Any Style\* | 5

Berries | 8

Cut Fruit | 8

Breakfast Potatoes | 4

Avocado | 5

Toast | 5

Sourdough, Wheat, Gluten Free Toast, English Muffin, Blueberry Muffin  
or Everything Bagel

Coffee, Tea | 6

2% Milk or Whole Milk | 5

Fountain Drinks | 5

Pepsi, Pepsi Zero, Starry, Dr. Pepper, Mug Root Beer

Tropicana Lemonade, Schweppes Ginger Ale, Mountain Dew

\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
A 20% gratuity will be added for parties of 6 or larger. V Vegan | VEG Vegetarian | GF Gluten Free



## STARTERS

### HALF DOZEN OYSTERS\* | 24

Freshly Shucked Oysters, Gin Cocktail Sauce, Champagne Mignonette, Lemon

### AHI TUNA POKE\* | 21

Rice Crackers, Mango, Avocado, Edamame, Tamari, Spicy Soy Sesame

### ICE COLD JUMBO SHRIMP COCKTAIL\* | 19

Citrus Poached, Gin Cocktail Sauce, Fresh Horseradish

### WILD MUSHROOM LETTUCE CUPS | 21

Crispy Tofu, Lime, Butter Lettuce, Shiso, Rice Cracker

### CHILI LIME WINGS | 16

Crispy Wings Tossed in Sweet & Spicy Cilantro-Chili Lime Sauce

## SALADS

Add Chicken Breast 7 | Shrimp 8 | Salmon\* 9

### CAESAR | 15

Parmesan Crumb, Torn Mint, Cilantro, Creamy Caesar Dressing

### ITALIAN CHOPPED SALAD | 18

Radicchio, Iceberg, Sharp Provolone, Fennel Salami, Giardinera Red Wine Vinaigrette

### CHILLED ICEBERG WEDGE | 16

Nueske's Bacon, Point Reyes Blue Cheese Dressing, Red Onions, Egg Mimosa Marinated Tomatoes

## ENTRÉES & SANDWICHES

### RIGATONI BOLOGNESE | 28

Smoked Mushroom Bolognese, Red Miso, Parmesan

### CLASSIC BURGER\* | 24

Blend of Organic Brisket and Chuck, American Cheese Butter Lettuce, Tomato, Red Onion, Pickles, Signature Sauce & Steak Fries

### SPICY TURKEY MEATBALL SUB | 18

San Marzano Tomato Sauce, Freshly Cracked Pepper, Provolone Parmesan, Fresh Oregano, Semolina Roll, & Steak Fries

### GRILLED CHICKEN SANDWICH | 18

Avocado, Lettuce, Tomato, Garlic Aioli, Sesame Seed Bun, & Served with Steak Fries

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



## STARTERS

### GRILLED SOURDOUGH | 7

Black Pepper Honey, Whipped Truffle Ricotta

### SPICY TURKEY MEATBALLS | 18

Marinara, Basil, Whipped Ricotta, Parmesan

### WILD MUSHROOM LETTUCE CUPS | 21

Crispy Tofu, Lime, Butter Lettuce, Shiso, Rice Cracker

### LUMP BLUE CRABCAKE | 32

Tarragon Tartar Sauce, Shaved Fennel, Ruby Red Grapefruit

### CHILLED MAINE LOBSTER ROLL SLIDERS | 28

Toasted Hawaiian Rolls, Tarragon Buttermilk Aioli

### ICE COLD JUMBO SHRIMP COCKTAIL | 19

Citrus Poached, Gin Cocktail Sauce, Fresh Horseradish

## RAW BAR

### HALF DOZEN OYSTERS\* | 24

Freshly Shucked Oysters, Gin Cocktail Sauce, Champagne Mignonette, Lemon

### GRILLED RAPPAHANNOCK OYSTERS\* | 24

Absinthe & Lemon Confit Butter, Parmesan Crumb

### AHI TUNA POKE\* | 21

Crispy Rice Crackers, Mango, Avocado, Edamame, Tamari, Spicy Soy Sesame

### MARINATED HAMACHI CRUDO\* | 20

Yuzu Vinaigrette, Pickled Shallots, Chilies, Fresh Coriander

## SALADS

### CAESAR | 15

Parmesan Crumb, Torn Mint, Cilantro, Creamy Caesar Dressing

### CHILLED ICEBERG WEDGE | 16

Nueske's Bacon, Point Reyes Blue Cheese Dressing, Red Onions  
Egg Mimosa, Marinated Tomatoes

### ITALIAN CHOPPED SALAD | 18

Radicchio, Iceberg, Sharp Provolone, Fennel Salami, Giardinera  
Red Wine Vinaigrette

Add Chicken Breast 7 | Shrimp 8 | Salmon\* 9

## ENTRÉES & SANDWICHES

### RIGATONI BOLOGNESE | 28

Smoked Mushroom Bolognese, Red Miso, Parmesan

### BUTTERMILK FRIED CHICKEN | 32

Arugula, Cherry Tomato, Pickled Mustard, Hot Honey

### GRILLED ORA KING SALMON\* | 38

Sautéed Bloomsdale Spinach, Crushed Castelvetrano Olives  
Cucumber, Lemon, Olive Oil

### CLASSIC BURGER & STEAK FRIES\* | 24

Ground Brisket & Chuck, American Cheese, Butter Lettuce  
Red Onion, Tomato, Secret Sauce & Steak Fries

## DESSERT

### WARM BUTTER CAKE | 10

With Whipped Cream & Berries

### WARM APPLE TART | 10

With Caramel Sauce

### FIVE-LAYER CHOCOLATE CAKE | 10

With Whipped Cream

## BUTTER BASED PRIME-CUT STEAKS

8oz Filet Mignon\* | 68

8oz Hanger Steak\* | 46

14oz NY Strip\* | 72

16oz Rib Eye\* | 82

## STEAK ADDITIONS

Point Reyes Blue Cheese & Crispy Shallots | 9

Bone Marrow & Black Truffle Butter | 8

+Add Crabcake & Bearnaise  
(to make it Oscar) | 28

## SAUCES

Chimichurri | 5

Bearnaise | 5

Au Poivre | 5

Trio of Sauces | 12

## SIDES

Duck Fat French Fries, Garlic Aioli | 12

Creamed Corn, Roasted Jalapeno, Cilantro | 12

Salt Roasted Baked Potato, Nueske's Bacon Lardons Chives, Sour Cream | 14

Potato Puree | 12

+Make It "Loaded" | 4

Grilled Broccolini, Lemon | 14

Aged Cheddar Mac & Cheese | 16

Maine Lobster Mac & Cheese | 21

Wilted Bloomsdale Spinach | 11

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